# Provisional Provisioner



SIMPLEST POSSIBLE SOLUTION OF ICING

Meat 5

With no cost for special equipment, Red Diamond Dry Ice in combination with water ice eliminates the expense and delays of transit icing. This simple, safe and economical refrigerating method can be used with every type of rail-road car as well as trucks. Icing crews require no special training or supervision.

Cars iced according to this method are effective, (without transit icing) for fresh meat products requiring an arrival temperature between  $35^\circ$  and  $40^\circ$  . . . and cover them up to the 6th morning delivery. Advantages go far beyond the time and money saving of one-time-icing. Red Diamond Dry Ice evaporates in the form of carbon dioxide, which aids in meat preservation by retarding surface bacterial growth and slime. It also preserves the "bloom" so important in insuring a packer good prices and preferred consideration by critical buyers.

SEND FOR bulletin giving minute facts about Red Dry Ice in Railroad Car and TruckRefrigerator, as developed by leading refrigerator car operators in co-opera-tion with Liquid Engineers.

LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue

Chicago, Illinois



HE advantages of vacuum mixing have now become a common topic amongst cost and quality conscious operating men.

Many more progressive sausage manufacturers are swelling the ranks of those who are already enjoying the remarkable savings of the BUFFALO Vacuum Mixer.

Vacuum mixing draws out all air bubbles from the emulsion. Thus, it eliminates unsightly air pockets which spoil the appearance of sausage when sliced. It is the only known method of making a perfectly smooth emulsion.

Air is the source of spoilage. Therefore, eliminating air increases the keeping properties of your products. Your retailers can order in larger quantities which goes a long way towards reducing small

lot orders and lowers your delivery costs. The finished emulsion is made denser, more compact, so consequently more weight in meat can be stuffed into the individual casing. Users claim savings on casings run as high as 15%. It is easy to translate this profitable feature into dollars and cents.

BUFFALO Vacuum Mixers have the same famous scientific paddle design and arrangement used on standard BUFFALO Mixers which assures a uniform, intimate mix in minimum time.

Can you afford to neglect the opportunity of improving your products and lowering cost with a BUFFALO Vacuum Mixer?

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, N. Y.

BUFFALO VACUUM MIXERS



FROM his window the Superintendent of a chemical processing plant saw the stacks belching smoke that turned day into night. It happened before—just recently.

He suspected boiler trouble. "Maybe, there's one reason for production delays!" He grabbed a phone. "Why the blackouts, Bill?"

"The forced draft blower is acting up," replied the engineer, "the valve in the steam line's gone out again!"

Only a short time ago this valve was repaired. Yet, again, it was causing irregular boiler operation and fuel waste; in fact, it might have crippled the boiler completely! That's how Preventive Maintenance—the modern way of protecting against trouble by stopping it at the source—came into the case.

The engineer knew that valves shouldn't behave that way. But he wouldn't risk ordinary repair again. And through the Crane Man, R. B. H., he would benefit from Crane's wide experience and knowledge in applying the best corrective measure.

The first step in applying Preventive Maintenance is making sure that

valves and fittings are right for working conditions.

Here was a renewable disc valve in the steam line to a turbine-type blower. It couldn't stand the "gaff" of constant throttling. The disc wouldn't last. The draft blower ran wild!

Preventive Maintenance counseled replacement with a Crane No. 14½P—a plug type disc valve designed for tough throttling jobs. Its materials and construction would safely resist the ravaging effects of throttled steam. It would give unvarying control of flow—keep the blower running at constant speed.

RESULTS: No more blackouts even after two years. The menace of interrupted boiler operation, fuel waste, even complete shutdown was eliminated with Preventive Maintenance. Another user of piping knows that the Crane Man can help get most for piping maintenance dollars. Because, Crane is not only the source of valves and fittings for every need, but also of accurate information on their proper usage.

This case is based on the personal experience of R. B. H., a Crane Representative in our Minneapolis Branch.

# TOUGH FLOW TAMED WITH CRANE BRASS PLUG DISC VALVES

In your boiler room—in any lines requiring severe throttling, you'll find these valves exactly right for the job. They're sound protection against trouble in blower, blow-off and boiler-feed services, in drip and drain lines.

The unusual stamina of these Crane valves is in their plug-type disc and seat construction. Materials are just the right combination for highest resistance to the corrosion and erosion of actual working conditions. The wide seating area repels the damaging effects of wiredrawing and foreign matter; assures long-lasting tightness. The tapered disc provides easy, positive regulation of flow.

With Crane Plug Disc valves, you can apply money-and-trouble-saving

Preventive Maintenance to all the tough spots in your piping. They're available in a complete range of pressure ratings. For 150 pound services, specify the No. 14½ P—in sizes up to 3 inches.



CRANE

CRANE CO., GENERAL OFFICES: 836 S. MICHIGAN AVE., CHICAGO

PLUMBING . HEATING . PUMPS

# THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries





Official Organ American Meat Institute

Volume 103

**NOVEMBER 30, 1940** 

Number 22

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#### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



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DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.



# You Can Get Not 1 but 5 Forms of Control in the NEW TAYLOR FULSCOPE CONTROLLER

THE NEW Taylor Fulscope Control-ler is unique. It can grow in your plant. It can grow as your processing needs grow. At first your processing needs may be simple, so you install the simplest form of the new Fulscope. As time goes on, perhaps your production expands, and your processing operations become more demanding. You need a different controller. What to do? Buy another instrument? You don't need to! Another unit assembly may be added to or substituted in your basic Fulscope Controller. That converts it into the controller your progressing needs require. You see, merely by adding or substituting such unit assemblies in the drilled and tapped Fulscope cases, it's possible to expand the Fulscope Controller to give all types of process control—from simple fixed high sensitivity, through adjustable sensitivity, adjustable sensitivity with automatic reset, to adjustable sensitivity with Pre-Act, (Taylor's amazing new control effect based on rate of control-point deviation) and adjustable sensitivity with automatic reset and Pre-Act, the ultimate in process control. You may neveneed such advanced control, but Taylor has it if you want it. The new Taylor Fulscope Controller is industry's 5-in-1 controller for allkinds of process control.

There's a national need today for this astonishingly versatile, adaptable Fulscope Controller. Industry's biggest job is helping America prepare fast. You must be prepared to produce top quality at top speed. With this new Taylor Fulsch

scope Controller in your plant, you are prepared. No other process controller is so completely new—none has been so completely redesigned (not just tinkered with)—no other is so easily adaptable to growing, changing processing needs. Your own preparedness program can well begin with the new Taylor Fulscope Controller.

Ask the Taylor man what the 5-in-1 features of the new Fulscope mean specifically to you. Find out about the recording and indicating types—for temperature, pressure, flow, and liquid level. Learn about the new Taylor Recorder, twin of the Taylor Fulscope Controller. Now—from Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada.



LL.

1940

## Not 1, but all these 5 Forms of Control Available in the NEW TAYLOR FULSCOPE CONTROLLER

Fixed High Sensitivity—Adjustable Sensitivity—Adjustable Sensitivity with Automatic Reset (in same case)—Adjustable Sensitivity with Taylor's unique Pre-Acteffect Adjustable Sensitivity with Automatic Reset and Pre-Act

All Fulscope Controller cases are drilled and tapped to permit adding or substituting different forms of control—easily, right in the field!

BE PREPARED with TAYLOR INSTRUMENTS

Taylor
Indicating Recording Controlli

TEMPERATURE, PRESSURE, FLOW and LEVEL INSTRUMENTS

# MEAT



H. F. Koerble, President, The National Association of Retail Meat Dealers, Inc. "I think we should have had this meat campaign twenty years ago. This is something we knew we needed, but we retailers couldn't do it by ourselves. It takes the united effort of everyone concerned to put a great thing like this across, and now at last we're doing it."



John H. Meerdink, Yakima Market, Yakima Market, Yakima, Wash. "The meat campaign is the most unselfish food program I have ever had anything to do with or have ever heard of. It doesn't push one kind of meat to all kinds of people. I can already see it start to take hold."

A. J. Schlinkert, General Manager of Meat Merchandising, Kroger Grocery & Baking Co., Cincinnati, O. "The basic facts about the vitamins, proteins, and minerals of meat, supported by the Seal of Approval of the American Medical Association put a lot of teeth in the meat advertising. I have never seen a cooperative program get off to a better organized or a faster start."



Tom Connors, The Great Atlantic & Pacific Tea Company, Chicago, Ill. "We congratulate you for launching Meat on the March. It is the most complete and impressive food promotion that has been undertaken in this country. It will be of great value in helping to increase meat sales of retailers who are wise enough to cooperate."





This Seal in every newspaper and magazine advertisement of the American Mest Institute means that all statements mediin the advertisement are acceptable to the Council on Foods and Nutrition of the American Medical Association.

# marches on

Every day, from every point of the compass, evidence pours in that the industry's meat campaign is right on the track. The most gratifying evidence of all comes from the trade-independent retailers, large and small, chains, supers and association heads who see new vistas in the marketing of meat-more meat on the table and greater profits. Here are a few typical examples:

John A. Kotal, Secretary-Treasurer, The National Association of Retail Meat Dealers, Inc. "We have put our official stamp of approval on the meat cam paign, wholeheartedly endorsing it to our membership. When the great American public learns the great story meat has to tell, things are really going to happen. Every wide-awake retailer should be back of it one hundred per cent."



R. L. Stapleton, wellhown meal retailer, Birmingham, Ala. "Women mostly used to ask for steaks, roasts or chops. This advertising is going to fix that by teaching women about cuts of meat they never knew before. Just that one thing will do a lot for the meat business."



William B. Margerum, Reading Terminal Market, Philadelphia, Pa. "Congratulations on the display materials and the recipe folders which are going like hot cakes. Keep feeding us more of those good-looking pictures of meat—that's what we need to dress up these markets, and we've never had them before."





Professor E. A. Trowbridge, Department of Animal Husbandry, University of Misssouri, Columbia, Mo.
"I feel that this advertising will do more than sell meat. It appears vital to the economic welfare of America in that it promises far-reaching benefits to livestock producers."



Albert Mitchell, President, Cattleman's Assn., Albert, N. M. "If we will all put our shoulder to the wheel and get behind this intelligent and far-reaching effort, we cannot fail to restore meat to the strong position it occupied in the days before the first World War."



E. E. Seeck, President, Cook County Food Dealers' Assn., Chicago, Ill. "Retail grocers know what a good meatdepartment can do for their business. This campaign will help the meat department contribute more 'store-wide benefits' than ever before. Every retailer should get behind this advertising with all he's got."

At this time of the old year, it is customary to look to the new year. On the threshold of 1941, we want to tell you that there will be no slackening in this campaign to increase meat consumption in America. Here are some of the highlights:

In January—the story of vitamins in meat will be told as it has never been told before. The advertising will be accompanied by a striking vitamin chart for every meat store.

In January also bacon will come in for a special promotion.

In February-fresh pork will lead the

940

parade with the emphasis on pork shoulder cuts and pork chops.

This will be followed by powerful advertising on lamb, ham and other meats.

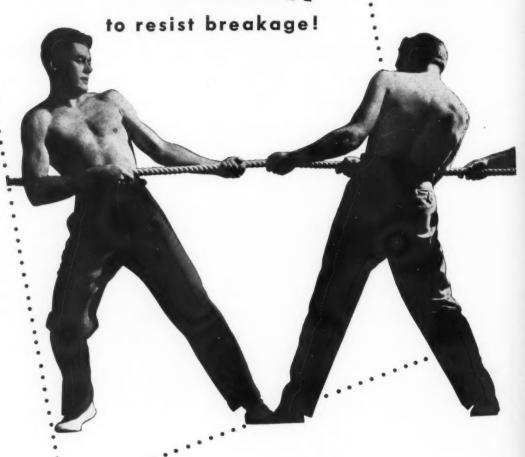
All will stress the thrifty cuts of beef, lamb, veal and pork. All will feature the American Medical Association seal and the newly authenticated nutritional benefits of meat.

Details, materials and full explanations of this program are now in process of distribution to every factor in meat—from livestock raiser to the retailer.

AMERICAN MEAT INSTITUTE, Chicago



# STRENGTH



EVERY time a casing breaks during the filling process you lose money. Armour's Natural Casings are made to definite standards – and they must have *strength* to resist breakage.

This is just one of the many advantages of using Armour's Natural Casings. They permit great smoke penetration, which improves the flavor of smoked sausage. They have the elasticity that makes them cling firmly to the meat, giving your sausage the fresh, plump appearance that makes extra sales.

Next time try Armour's Natural Casings...then you'll be telling us how good they are.

**ARMOUR'S NATURAL CASINGS** 

# This Week's HIGHLIGHTS

#### Justice Department Starts Food Probe

A NATIONWIDE "investigation" of restraints which raise food prices to the consumer and reduce the prices received by the farmer for his food products, was announced by the U. S. Department of Justice this week.

The investigation, according to a government statement, will deal with processors of food, commission merchants, organized produce exchanges and auctions, truckers and wholesale and retail distributors. Major items in a family food budget will be investigated at every stage from the farmer to the ultimate consumer.

Particular attention will be given to meat, bread, milk, fish, cheese, canned fruits and vegetables and fresh fruits and vegetables. The purpose of the investigation, according to the Department of Justice, is to eliminate violations of the antitrust laws and reduce the expenditures of American families for food and increase the income of American farmers.

#### **Investigate Meat Prices**

Among the specific studies already started by the department is one involving complaints that in "a large city certain concerns slaughtering meat have increased their price an average of 5c per pound by limiting and allocating the amount of slaughtering done locally and by use of devices to prevent importation into the city of meat slaughtered elsewhere."

The investigation is classed by the department with its probe upon the restraints on construction and construction materials. Thus far that investigation has resulted in 99 indicated in 92 civil suits to enjoin unlawful acts. The department states:

"The occasion for the food investigation is recent evidence that the food industries function badly for both consumers and farmers. At one end of the food industries lies wholesale malnutrition among consumers due to their inability to afford an adequate diet. At the other end lies a population of producing farmers who must sell an abundance of food at distress prices so low as to threaten them with bankruptcy.

"Between them are industrial groups,

# Army and Packers Hold Conference

REPRESENTATIVES of the Quartermaster Corps, U. S. Army, leading meat packing companies and of the Office of the Coordinator of National Defense Purchases held a conference in Washington this week for the purpose of "building up a long range procurement policy for future buying of meat products for the army" with view to "greatest public efficiency and least possible disturbance to civilian markets." The conference was held at the suggestion of the Advisory Commission to the Council of National Defense.

No information on the results of the conference, or its significance to the meat industry, was made available to THE NATIONAL PROVISIONER. However, it is known that another Army-packer meeting will be held in Chicago soon.

The army is now expanding rapidly and early next summer will probably be feeding nearly 1½ million men.

The Army's canned meat purchases are now being made through the office of the commanding officer, Chicago Quartermaster Depot, 1819 W. Pershing rd., Chicago. Fresh and cured meats are being purchased at the individual posts and camps.

An article on the Army's new type C field ration appeared in the Provisioner on September 7. Other articles on Army meat purchasing methods, specifications, etc. will appear in this magazine in the near future.

many of which are so close knit and powerful that they have made satisfactory profits throughout the depression. A rough indication of the relative strength of such groups is the fact that processors and distributors now receive about 59 or 60c of the average dollar which the consumer spends for food, whereas between 1913 and 1920 they received only from 40 to 48c.

# Overtime Payable Despite Union Workweek Contracts

The obligation to pay time and onehalf after 40 hours, under the Fair Labor Standards Act, is not voided by existence of a union contract calling for a workweek of more than 40 hours without payment of overtime—except in certain instances—Col. Philip B. Fleming, Administrator of the Wage and Hour Division, U. S. Department of Labor, warned recently.

"Since the requirement that time and one-half be paid after 40 hours became effective on October 24, we have received many inquiries from union members, business agents, and employers about the status of union contracts calling for a longer workweek without the payment of overtime," Colonel Fleming explained.

"A clause providing for a workweek of more than 40 hours without the payment of overtime does not relieve the employer of the necessity of paying time and one-half in accordance with the provisions of the act. Such a clause will have no legal effect, although the rest of the contract may stand."

Under section 7(b) of the act employes working under agreements providing for an absolute maximum of 1,000 hours' work in any 26-week period or 2,000 hours' work in 52 weeks may be worked up to 12 hours a day and 56 hours a week without the payment of overtime under certain conditions.

# Paper Industry Cooperates In Meat Advertising Drive

Among the many industries cooperating with the national advertising and sales campaign of the meat packing industry is the paper industry. Several paper manufacturers, who sell directly to retail meat dealers, have prepared wrapping paper, printed string, and gummed tape reproducing the slogan, "Eat Meat—It Helps You Keep Fit" and the seal of acceptance of the council on foods and nutrition of the American Medical Association.

Paper manufacturers preparing wrapping material report that many orders already have been placed by retail meat dealers throughout the country. Relatively large numbers of dealers soon will be wrapping thousands of slogan-bearing packages daily.

# Processed Meats Output For 1939-40 Hits All-Time High

EW volume records for the production of processed meat foods—sausage, canned meats, sliced bacon and meat loaves—were established by federally inspected plants during the packer year ended with October, 1940.

Each of these classifications of processed meats showed large gains in volume over the 1939 packer year, as well as setting all-time production records. Much of the gain in output and in sales may be attributed to the American Meat Institute's sausage advertising campaign in early 1940 and to the drive promoting all meats which started early this fall. The plentitude of pork may have played some part, but processed meats have sometimes been at a disadvantage during years when the supply of regular meats has been abnormally large.

The following table shows the total output of these products for the years, 1940, 1939 and 1938:

	1940 M lbs.	1939 M lbs.	1938 M lbs.
ALL SAUSAGE	133,638 593,873	$\begin{array}{c} 793,511 \\ 106,528 \\ 566,119 \\ 110,864 \end{array}$	752,481 108,073 543,238 100,569
TOTAL CANNED MEATS Canned pork Bacon (sliced) Meat loaves	272,705 313,119	581,392 190,519 266,815 106,478	520,744 126,247 236,072 99,510

Sausage produced in federally inspected plants during October totaled 83,010,753 lbs.—an all-time high for any month of record. The total was 10,-402,000 lbs. greater than in October 1939 and 13,107,000 lbs. above October, 1938. No October of record has ever shown such volume, and in only one month has production approached this amount since 1928—July, 1936—when output of inspected plants totaled 80,-176,000 lbs.

Quantity of each kind of sausage manufactured in October, 1940, compared with 1939:

Oct. 1940 1bs.	Oct. 1939 lbs.
SAUSAGE— Fresh	13,208,847 51,033,928 8,365,775
Total83,010,753	72,608,550

Total sausage production under federal inspection during the 1940 packer year, compared with the total for each of the preceding years, 1939 to 1930 inclusive.

																					Ibs.
1940		 																			.846,820,220
1939			 																		.793,510,900
1938											ì										.752,480,523
1937			 				į.		į.												.800,363,813
1936	 																			į.	.827,929,000
1935			 														ì		ũ		.757,707,000
1934		 	 																ě		.775,639,000
1933		 																			.704,187,237
1932											ī				į.	į.			ī	ū	.644.236,772
1931	 	 								Ī			0	0	Ī	ũ	Ĵ	0		0	.686,390,584
1930			 												į.			ĵ.	ĺ		.752,399,000

Production of sausage during each month of the 1940 packer year, with

comparisons, is shown in the table:

	1940 lbs.	1939 lbs.	1938 lbs.
November December January February March April May June July August September October	67,155,268 59,581,307 66,216,941 59,722,810 61,015,994 70,775,267 75,628,700 71,926,580 79,985,413 79,312,385 79,312,385 72,538,802 83,010,753	96,612,075 59,452,050 61,188,875 53,478,896 61,163,870 57,674,333 71,676,040 73,268,181 71,359,293 74,988,389 70,090,606	61,140,435 54,946,367 57,433,989 52,112,898 58,535,167 57,578,590 68,164,386 66,665,384 72,782,908 69,268,094 69,903,509
Total		793.510.900	752 480 523

Between one-quarter and one-third of a billion lbs. of bacon was sliced during the packer year, 1939-40. Volume of bacon sliced at 313,119,482 lbs. was 46,304,790 lbs. above the total for 1938-39 and 77,047,942 lbs. in excess of the aggregate for 1937-38. During October, 1940, bacon sliced under federal inspection totaled 27,487,836 lbs., the largest October volume on record. This was approximately 3 million lbs. above the total for October, 1939 and 6 million lbs. over October, 1938.

Quantity of bacon sliced during each month of the packer year, 1939-40:

	1940 lbs.	1939 lbs.	1938 Ibs.
November	22,903,197	19,967,669	16,800,154
December	22,336,794	18,607,520	17,381,833
January	24,778,179	19,860,787	17,271,741
February	21,755,898	18,169,033	16,390,822
March	23,306,006	20,793,982	18,604,313
April	26,593,341	19,982,489	19,028,679
May	26,857,536	23,214,142	20,632,082
June	27,450,204	24,547,610	21.344.488
July	80,525,151	24,651,037	21,601,392
August	30,898,065	27,289,035	23,058,673
September	28,227,275	24,928,665	22,951,296
October	27,487,836	24,802,723	21,006,067
Total	313,119,482	266,814.692	236,071,540

More Bacon Sliced
Packer years, November to October
1940
1939
1938

250

Production of meat loaves in federally inspected plants during October totaled 12,683,207 lbs., an increase of approximately 1 million lbs. over October, 1939, and 2 million lbs. over October, 1938. Volume of meat loaves produced during each month of the 1940 packer year, with comparisons:

Million Lbs.

	140	1939	1938
	08.	lbs.	lbs.
December       8,3         January       9,8         February       8,2         March       7,9         April       9,3         May       10,1	82,769	9,357,118	9,614,703
	91,280	8,032,194	8,120,229
	43,330	8,575,348	7,809,043
	82,639	6,961,454	6,679,673
	62,505	7,459,995	7,129,267
	99,743	7,333,697	6,897,032
	38,963	9,445,041	8,178,376
	18,671	9,833,451	8,853,533
July 10,6 August 10,3 September 10,3	70,162 43,854 03,783 83,207	8,996,203 8,987,824 9,869,473 11,625,998	7,881,731 8,572,719 9,294,165 10,479,526 99,509,997

Total meat food products canned amounted to 62,938,483 lbs. during October, 1940, compared with 34,179,700 lbs. during September this year, and 57,453,949 lbs. during October, 1939. Volume of canned soups jumped from 1,450,390 lbs. in September to 21,779,434 lbs. in October, which was a larger increase between the September and October output than in preceding years. Production of canned pork increased approximately 2½ million lbs. during the

(Continued on page 31.)

#### Packages for Every Pork Sausage Type and Trade

Package manufacturers, designers and meat packers have given the packaging of pork sausage much attention in recent years; as a result the processor now has a wide range of attractive and effective package types from which to choose. Many materials, methods of reproduction and color combinations, sizes and shapes are available to meet the individual requirements of packers and sausage manufacturers. Representative packages are shown on the opposite page. Another page will appear in an early issue.

1.—Ship and display in this carton, a rugged container by Hinde & Dauch Paper Co. which turns into an attractive display box in the dealer's store.

2.—Bulk pork sausage is an eye catcher when handily packaged in an artificial casing. The Peters' three little pigs on the Tee-Pak casing (right bottom) are varied at holiday time (right center) by grouping two of them with Santa Claus.

3.—Printed transparent cellulose packages of this type are flexible and have high display value. One variation by Milprint, Inc., is used with a machine that permits semi-automatic packaging. Backboard provides rigidity.

4.—Consumers find this Zipp-cased bulk pork sausage convenient to handle in the kitchen. Casing is made by Identification, Inc.

5.—Three cartons—display and consumer package—produced by the Gardner-Richardson Co., Middletown, O.

6.—A simple but effective application of printed transparent cellulose in a consumersize bulk pork sausage container by Milprint.

7.—"Pick us up and take us home," beg these pork sausage links as they peek through their windows at the impulsive housewife. Note, also, the serving suggestion on the display carton. Both consumer and display packages are by Sutherland Paper Co.

8.-Another Sutherland Paper Co. design in the handy cup shape.

9.—Simplicity and contrast make this container an effective display unit.

10.—Three companies—from Indiana, Ohio and Massachusetts—use these display cartons by Interstate Folding Box Co. for their pork sausage.

11.—Sealright Co., Inc., makes cup containers for pork sausage and other meat products.





EW YORK newspapers last summer carried the amazing story of how an important eastern packer had been robbed of \$175,000 worth of frankfurts and other meat products, through the collusion of three company employes with a local provision firm which had been receiving and selling the stolen goods.

One of the guilty employes was a warehouse foreman who had been with the company for ten years. His accomplices were an order filler and an order checker. According to the newspaper account, the provision firm, with the aid of these men, obtained as much as 1,000 lbs. of meat daily from the packer without paying for it. Profits from the scheme were periodically divided among the six men who had conspired to steal from the company.

This is how the system was reported to operate: Each day, the provision firm would phone in a small order calling for about \$50 worth of product. Later in the day, it called in a second order for a larger amount—usually more than \$200. When the provision firm's trucks called for the product, they were loaded with what the large order specified, but the blank for this order was destroyed, leaving only the small order as a charge against the company.

An official of the packing company became suspicious one Saturday when he saw the large order being delivered and started an investigation. As the web of evidence closed in upon them, the six men admitted their guilt. Large amounts of money were recovered from safe deposit boxes used by two of them. Another said he had lost his money on the races; a fourth admitted spending his ill-gotten funds on traveling and luxuries.

Incidents of this kind are not peculiar to New York or any other state. They might happen to any meat packer unfortunate enough to have one or more employes in a position to take advantage of their company.

Busily occupied with the problems of livestock supplies, processing, distribution and merchandising, the average packer is reluctant to question the trustworthiness of his workers. Honesty is a quality which every employer prefers to take for granted among the members of his personnel. But such cases as that cited above prove that the meat packer, no less than executives in other lines of business, must adopt definite safeguards against possible dishonesty.

#### **Bonding Is One Protection**

Bonding of employes with responsible positions provides one form of protection against loss, and is considered good policy from the standpoint of its moral influence on those bonded. The fact that he is being bonded reminds the worker that his company recognizes the possibility of losses and that any effort to defraud the company may involve him in a searching investigation by the bonding company. But bonding alone cannot solve the entire problem. The packer should take additional steps within his own organization.

The meat plant, dealing with a perishable commodity and having a large

amount of product on hand most of the time, is particularly vulnerable to dishonesty within the organization. Such dishonesty may appear in the form of petty thievery by employes who carry small amounts of product home from time to time, or it may develop into active collusion of employes with unscrupulous persons outside the plant. In either instance, the damage done over a period of time may grow to alarming proportions.

Extreme lengths to which employes may go after forsaking the path of honesty may be illustrated by a case discovered some time ago in a large Chicago meat plant. According to an official of this company, hams had been disappearing at regular intervals from curing vats on an upper floor. At first it was believed that the man assigned to check the number of hams in the vats had merely been careless in counting, but this proved not to be the case.

#### Fly Through the Air

Looking further into the mystery of the disappearing hams, the official was on hand at the plant one night when he heard a curious thumping noise at irregular intervals in the street. Investigation revealed that one of the employes was gathering hams from the vats and tossing them out the window to a waiting truck. It was a novel method of "smuggling" product out of the plant—but the practice, having been detected by an observing member of the executive staff, was promptly stopped. No more profits are going out the window in that plant.

This, of course, is an extreme case. Most instances of pilferage follow a less dramatic pattern. Employes in sausage coolers, for example, if they are dishonest, may conceal frankfurts and other small items in their clothing or lunchpails. Although the amount of

product thus taken out at any one time is small, it may total a considerable amount if the practice is carried on over a long period.

Certain precautions should be taken by the packer against illegal transporting of product from the plant. One of the best methods is to require that all workers leave the plant via a single exit. This facilitates observing employes as they leave and discourages pilferage. If workers are permitted to scatter in all directions at the end of the working period, leaving the premises by any route they choose, those who may have dishonest tendencies find their problems greatly simplified.

The Chicago plant referred to above requires all workers to use the same exit and instructs its watchman to observe departing plant employes carefully. As a further precaution, inspections are held occasionally. Workers enter the company's employ with the understanding that such check-ups are part of the regular routine. Officials declare that the employes do not object to this procedure and that they do not believe it impairs plant morale.

Weighing of trucks as they leave the plant has been proposed as one method of insuring that they are not carrying additional product not specified on the order blanks. While the suggestion has merit, such a practice involves several difficulties. In order to get dependable information, the exact weight of each truck should be known and the proper allowances made for the amount of gasoline in the tank and other variables. Only then could actual load-weight be checked against total order-weight for possible discrepancies. Many plants, furthermore, do not have a scale suitable for the purpose.

Opportunities for loss of product are

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#### VIGILANCE AT LOADING DOCK

Since the loading dock is the point at which some of the heaviest product losses may occur, if dishonest employes are engaged in checking product out or transferring it to trucks, the packer should take special care to insure that reliable men are assigned to such duties, and that trucks do not leave the plant carrying product for which the company has no written order on record.



enhanced in a plant where an inadequate record keeping system makes it impossible to keep close tab on product and supply inventories, transfer of product from one department to another, returns, and similar vital information. Without an efficient system, the packer may suffer serious losses without even realizing it and illegal withdrawals of product from the plant may continue indefinitely, until discovered by accident.

#### **Trouble With Salesmen**

There are numerous ways, for example, in which a dishonest packer salesmen, taking advantage of his company's faulty order system, may juggle his accounts and divert funds to his own pocket. One Illinois packer states that salesmen should not be permitted to make deductions for customers without issuance of a credit memo, and that no pickups of product should be made without a written pickup order.

In the interest of keeping salesmen's accounts straight, this packer recommends that invoices be sent to customers periodically, or that a sales executive of the company check with salesmen on their collections. Accounts may be verified every few months, he says, by sending the bookkeeper out with the salesmen as they make their rounds. He believes that the latter practice is better than sending the customer a separate invoice.

With reference to the New York case mentioned at the beginning of this article, the Illinois packer immediately pointed out that serially numbered order blanks and a rule that tickets must be voided instead of destroyed would have made it impossible for the plant men and their accomplices to steal product from the plant in the manner outlined. A safe system of handling orders, he said, should eliminate the necessity of re-copying orders, since each operation increases the chance for error or possible dishonesty.

#### **Returned Goods Problem**

Another protective measure advocated by another meat plant executive is to make one man responsible for the disposition of returned goods. This man, he said, should write on the pickup ticket the condition of the product and what was done with it after its return to the plant. He further recommended that supplies used in the plant be kept in a storeroom and issued only on supply order tickets signed by the foreman of the department requesting them. Gasoline and oil used by company trucks should be checked periodically against mileage traveled, to make certain none is being diverted to private use.

In this man's company, all product orders originate at one point and close control over product is maintained at all times by means of a carefully planned record keeping system. Nothing is transferred from one department to another without being noted on records which may be studied by members of the staff. Test checks are made from time to time to determine whether the system is functioning smoothly.

The comptroller of a large inde-



#### ADEQUATE RECORD SYSTEM GUARDS AGAINST LOSSES

An "air tight" system of handling orders and tracing flow of product from one department to another is one of the packer's best safeguards against unwarranted product losses through petty thievery or collusion of dishonest employes with unscrupulous persons outside the plant. The accompanying article outlines the fundamentals of such a system and cites the experiences of several plants with the dishonesty problem.

pendent company suggests that it is helpful to list the various items in the same order each month in making out inventories of supplies. This makes it possible to glance from one column to another for comparisons, and facilitates detection of any irregularities which may develop. When the order of the items is varied from month to month on the inventory, such danger signals are more likely to escape notice.

There are plenty of opportunities for losses in the meat packing plant without gambling too heavily on employe honesty. The provident packer, recognizing that all men are not alike in their ability to resist the temptation to obtain money or merchandise by illegal methods, will choose his workers carefully and then protect them, as well as himself, by reducing the opportunities for dishonesty to a minimum.

#### **PACKER RADIO CHANGES**

Radio activities of Taylor Provision Co., Trenton, N. J., are being supplemented by the addition of a 15-minute musical program known as "Martin Block's Make-Believe Ball Room," according to information received from H. C. Errion, president of the New England concern. The program is broadcast over Station WNEW, New York City, three times weekly, and will be on the air for at least 26 weeks, Mr. Errion states. Broadcast time is 10:30 a. m.

F. G. Vogt & Sons, Inc., Philadelphia meat packing firm, has renewed for another year its spot announcement campaign on five stations covering eastern Pennsylvania and southern New Jersey. WCAU, Philadelphia, will continue during 1941 with three announcements a week and WFIL, of the same city, with six announcements weekly. Other stations include WBAX, Wilkes-Barre, with two announcements and WBAB, Atlantic City, one announcement. The Betty Jordan home economy presentation on Station KYW, Philadelphia, rounds out the firms radio effort.

#### **WILSON TO FETE 4-H YOUTHS**

Arrangements for the entertainment and other activities of 1,500 4-H farm boys and girls and their leaders at the National 4-H Club Congress, which runs concurrently with the International Live Stock Exposition at Chicago from November 30 to December 7, were completed this week by the national committee on boys' and girls' work at a meeting with Thomas E. Wilson, committee chairman, and Guy L. Noble, managing director of the committee.

On December 2, the 4-H members will participate in the twenty-third annual Thos. E. Wilson day. Following an afternoon of entertainment, the entire party will be guests at a dinner given by Mr. Wilson.

During the December 2 party, winners of six college scholarships given by Mr. Wilson will be announced.

#### Vitamins Explained For the Layman

WHAT IS A VITAMIN?

The meat packer is selling them and is advertising their presence in meat—but



what is a vitamin? What is nicotine acid? Ribofavin? Thiamin? Much of the advertising in the current American Meat Institute campaign deals with the health value of meat, includ-

C. R. MOULTON

ing its vitamin contribution to the healthy diet. Packer salesmen are telling the same story to their dealers and they, in turn, to consumers.

The meat for health story is a fine one, and it's true, too, but it can be told most effectively when the meat promotion army—packer executives, salesmen, retail meat dealers and producers—knows something of the meaning of vitamins, protein and fat and of their dietary value.

Realizing the need for a non-technical, layman's explanation of the basic facts behind the meat industry's assertions about meat, THE NATIONAL PROVISIONER will publish a series of articles on vitamins and the food value of meat. These articles are written by C. Robert Moulton, consulting editor of the magazine and an authority in the fields of nutrition, packinghouse science and meat research. The first article will appear in the issue of December 7.

#### STUDENT MEAT JUDGING

Student teams of animal husbandry students from 13 colleges and universities, winners of preliminary contests at their respective institutions, will compete for the title of "National Meat Judging Champions" at the intercollegiate meat judging contest at the International Live Stock Exposition in Chicago on December 3.

The 39 contestants, trained by their coaches to "know their meats," will judge carcasses and wholesale cuts of beef, pork and lamb. In addition they must give written reasons for their placings, the reasons and placings being given equal weight in the final rating of the contestants.

Meat promotional and carcass judging activities at the International will be reported in THE NATIONAL PRO-VISIONER.

# One Packer Takes Wage-Hour Views About Exemption

ALTHOUGH the meat packing industry generally has contested the interpretation of its wage-hour law exemption, as it is expounded by the Wage and Hour Division, U. S. Department of Labor, one packer has been persuaded not to await the outcome of the test suit involving Swift & Company and has made an overtime settlement with his employes based on the division's views.

In announcing payment of \$6,716 in back overtime by the Rosevale Packing Co., DeWitt, Mich., to its employes, the office of the assistant regional director, Wage and Hour Division, stated:

"Eighty employes of the Rosevale Packing Co., DeWitt, Mich., today are nearly \$7,000 richer because their employers refused to question the constitutionality of the Fair Labor Standards Act, or to await a decision by a federal district court in Chicago on the question of coverage of packing plant employes."

Commenting on the settlement, John J. Brauner, assistant regional director of the wage-hour division, said:

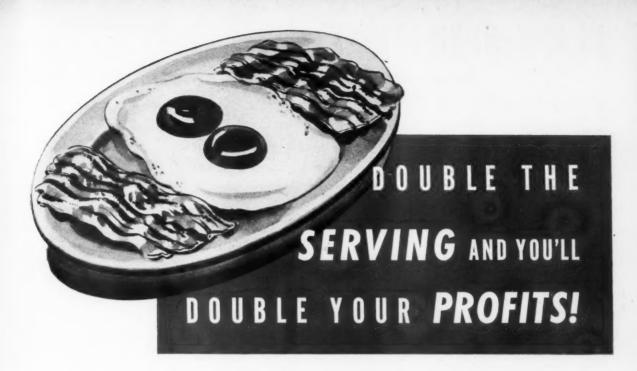
"Officials of the company believed their employes were exempt from the overtime provisions of the Fair Labor Standards Act, inasmuch as they operated a packing plant and the act exempts certain employes engaged in first processing of agricultural products.

"When one of their employes raised the question, about the time the division filed a suit against Swift & Company in Chicago, officials of Rosevale Packing Co. came to my office and asked for an inspection. The inspection was made, and we pointed out to the company the division held all employes of a packing company who worked in or behind the cooler were covered by the act.

"The owners of the company—Delmar Rose, Fred Vail and Clarence H. Bowers —were aware that this contention was being disputed by Swift & Company and other members of the 'Big Four' in Chicago and that the Institute of American Meat Packers planned to make the division's suit against Swift & Company a test case.

"Rosevale's officials disregarded this action. They gave every form of coperation possible during the inspection of their plant. They computed the amounts due the employes as unpaid overtime, submitted the computations to the Detroit office of the division, and announced they were ready to pay off as soon as the computations had been checked and approved by the division."

The Wage and Hour Division's rulings now restrict the industry's 14-week annual exemption from the maximum hours and overtime pay provisions to employes engaged in buying, handling, slaughtering and dressing livestock, and operations immediately related thereto.



Ordinarily you find only *two* strips of bacon on the average breakfast plate. But anyone can normally eat *four* strips as easily as two.

Here's where the NEVERFAIL Bacon Cure comes in. It makes a product so delicious that nobody wants to stop after the second strip. Result: Makers of NEVERFAIL-cured bacon double and triple their sales without extra sales effort.

WE KNOW! We can tell from our customers' orders for NEVERFAIL. And once they've started to use it, their orders steadily increase.

You should see how NEVERFAIL improves the rich color, the mellow, mild flavor and the frying-pan aroma of your product. We will gladly arrange a demonstration in your own plant. Write us!

The Man Who Knows

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The Man You Know

# NEVERFAIL BACON CURE

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office, 159 Bay St. Tozonto Canadian Plant, Windsor, Ontario

# PLANT OPERATIONS

Ideas for Operating Men

#### ARTIFICIAL RUBBER

Information on the tensile strengths of natural and artificial rubbers, when tested in contact with oils and greases, was given in the October 5 issue of The National Provisioner. Mechanical wear, it was pointed out, has less influence on the length of rubber life than the solvent action of the oils and greases found in many departments of the meat plant. The suitability of artificial rubbers for use in the packinghouse may be determined, therefore, by the manner in which they react with destroying oils.

Packers and sausage manufacturers are beginning to appreciate the greater resistance of artificial rubbers to oils and greases. As a result, boots, shoe soles and heels, aprons, hose and floor mats of artificial rubber are-being tried out in a number of plants.

A sausage manufacturing plant, following service tests, has replaced natural rubber floor mats in the sausage meat preparation room with similar mats made of artificial rubber (neoprene). The artificial rubber mats held up for a period sufficiently longer than natural rubber to justify their use, despite somewhat higher cost.

In addition, the artificial rubber mats do not curl or swell and thus become an accident hazard. They also successfully withstand heavy daily traffic of 800-lb. steel-wheeled trucks, and cleaning each evening with high pressure steam.

Difficulty developed with the natural rubber mats formerly used because the floor around the mats was coated with fat and grease which caused the mats to go to pieces quickly. The rubber mats curled after two months' use, but the artificial rubber mats have retained their shape for a ten-month period.

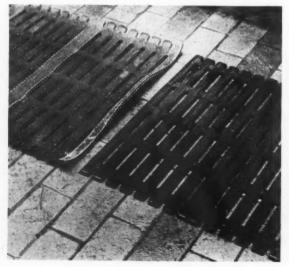
Work shoes with artificial rubber soles have been tested by workmen in 27 industries where oil, heat, acids, caustics, blood, gasoline, grease, crude



GIVEN HARD WEAR

In addition to resisting the deteriorating influence of oils and grease, rubber matting must withstand rough wear from heavily loaded hand trucks.

oil and animal and vegetable oils and fats were present. The artificial rubber soles were reported to have outworn other soles from two to five times, depending upon the wearer and the attacking substances with which the soles were in contact. A St. Louis meat packer has reported that the soles stand up exceptionally well under salt, oil, blood, grease and similar conditions.



#### RESISTS OILS AND TRAFFIC

Rubber mat at left in illustration, had been in service in a sausage plant for two months when the picture was taken. It was badly swollen and its surface, softened by grease, was rapidly wearing away. The neoprene mat at the right was still in good condition after ten months' use in the same plant. Curled rubber mats constitute an accident hazard in the meat packing plant.

#### METAL CLEANING

Among the practical and effective methods and materials for removing rust, forge scale and dirt from iron, steel and sheet metal, as presented by R. Plucker in the technical publication, "Emailwaren-Industrie," is the following inexpensive solution:

Sodium hydroxide	750 gm.
Soda crystals	875 gm.
Potassium permar	ganate 10 gm.
Water	12 liter

For cleaning off dirt, oil and colors it is recommended that a small amount of glycerine be added to the solution.

Since they keep well, the mixed dry materials may be stored and added to the water just prior to use. The rust dissolves after a few minutes in the solution and may be wiped off. The metal underneath is not corroded and is given a thin coating which protects it from rust for a short time.

The following mixture is advocated for metal cleaning alone:

Soda crystals 4	kg.
Sodium hydroxide250	gm.
Glycerine	gm.
Potassium manganate 16	gm.
Hot water120	liters

#### WALKIN BOX CONSTRUCTION

Use of %-in. plywood fabricated with phenolitic resin finds special application in the construction of walkin cooler boxes. The resin material cements the wood plies together, is waterproof and is not effected by dampness. The unit method of construction is used and each 4 x 9 ft. panel is an individual cell. Insulation is provided by three layers of silver coat, a light weight heat deflecting metal paper similar to tinfoil. Layers are separated by air space and securely locked in each cell.

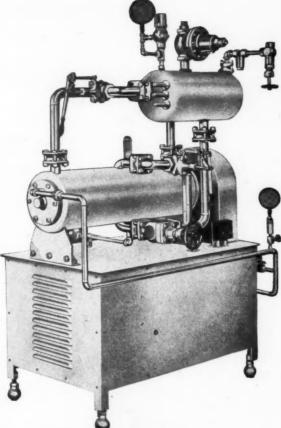
Corners are made air tight by the use of one-piece, square-shaped strips, glued and nailed in place. The box is extremely light, can be dismantled and recreted without difficult, is relatively cheap and very efficient from the heat infiltration standpoint. The doors are double-gasketed, having a rubber gasket on both the door and the jamb. They can be closed by the touch of a finger and are supported by sturdy chromium hardware.

The box can be erected in a standard square or oblong form, or any geometric shape, since the plywood is easily molded in a curve. The smallest size box has floor dimensions of 5 x 4 ft. and the largest is 12 x 10 ft. Both are 9 ft. high. They are said to require less than three-fourths of a ton of refrigeration.

#### SAVING HOG EARS

Does it pay to save hog ears? If so, are those you save free of fat that would yield more than the ear value? It might pay you to read "PORK PACK-ING," The National Provisioner's pork plant handbook.

# TOP PRICES FOR YOUR LARD?



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Above: The Junior Votator. Capacity: 3000 to 4000 pounds per hour.

If you're not getting highest market prices for your lard, you should by all means investigate the Votator.

Votator-made lard invariably commands top prices—often can be sold at premium prices. It is whiter, creamier, has better texture—visibly so. Its manufacture is controlled, so that these improvements are maintained uniformly. And, what's more, this highest-quality lard is actually produced at somewhat lower cost, and with less refrigeration and labor.

Why don't you write for the facts? We'd welcome a chance to show you. Address:

#### THE GIRDLER CORPORATION

Incorporated
Louisville, Kentucky

# The JUNIOR UOTATOR

A Continuous, Controlled, Closed-System Method for Production of Highest-Quality Lard and Vegetable Shortening

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

#### A BOILED COMPOUNDED STERILIZED PICKLE DRIED TO A POWDER



PRAGUE POWDER

cures are being chosen in preference to

most other cures.



MAKE A TENDER SMOKED HAM

When your Prague Powder pickle is ready, use one of our Big Boy Pumps. Place your ham on the scale, pump in the right percentage, get a natural ham flavor. Hams don't need to be spiced with pickle.

After your hams are pumped with Prague Powder Pickle, you should rub them with Dry Prague Mixture (see Page 16) and lay them down in vats, meat side down or skin side down or even on edge, it makes no difference. Allow the pickle to drain away. Your hams will be dry.

All hams cured with Prague Powder have a flavor noticeably different from a nitrate cured ham. Prague Powder Pickle cures are demanded when sweet pickle hams are offered to ham boilers. The sweet, juicy cure shows less shrinkage than long time cures. There is less salt present in the "Prague Pickle Cures." The "Rich, Ripe Flavor" is apparent in all. Look at this.



#### ARTERY PUMPED SWEET PICKLE HAM



PRAGUE POWDER, as you see, is a pre-prepared substance and creates in the hams a delicate, sweet, tasty flavor. The original curing ingredients have been reduced and changed into a soft, powdery mass and called a "dry pickle."

The "Prague Powder Pickle Method" is O. K.

"Cold Pack" Ham is Sweet and Tender. This style ham has strong following. You can cash in on this ham.

WHY NOT CAN ALL YOUR BOILED HAMS?



YOU CAN SAVE 16% SHRINKAGE

Use Prague Powder Pickle

#### THE GRIFFITH LABORATORIES

1415 WEST 37th STREET

CHICAGO, ILLINOIS

Eastern Factory and Office: 37-47 Empire St., Newark, N. J.

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto, 12 Ontario

# Up and down the MEAT TRAIL

#### Submit Names of Hunt and Jones as Swift Directors

The board of directors of Swift & Company has voted in favor of increasing the number of directors from nine

to eleven. Accordingly, when the names of G. F. Swift, M. B. Brainard and T. Philip Swift are brought up for reelection at the annual stockholders' meeting on January 16, 1941, the names of Albert F. Hunt and O. E. Jones, now presidents, vice will be presented as the new candidates for the board.



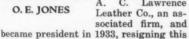
A. F. HUNT

G. F. Swift is

present chairman of the board, while Mr. Brainard, president of the Aetna Life Insurance Co., has been a director since 1916. T. Philip Swift, grandson

of the founder of the company, has served as a director since 1937.

Mr. Hunt, a
Swift employe for
31 years, began his
service as a salesman, becoming
plant manager and
later manager of
the by-products department. In 1930,
he was elected vice
president of the
A. C. Lawrence
Leather Co., an as-



became president in 1933, resigning this post in 1936 when elected a vice president of Swift & Company. Mr. Hunt has charge of plant operations, the construction department and the research

Entering the employ of Swift & Company 28 years ago as a clerk, Mr. Jones later became a sales representative and was transferred to the refinery department, of which he became manager. He has had wide experience in the lard, refinery and oil mill operations of the company and was elected vice president in 1936. Mr. Jones has jurisdiction over branch house and plant sales, hotel, contract, and institutions, canned goods, and soap departments.

#### George Lauth Dies; Vice President, Heil Packing Co.

George L. Lauth, vice president of the Heil Packing Co., St. Louis, Mo., passed away on November 1 after a long and successful career in the meat packing industry. George L. Heil, president of the organization, and Mr. Lauth established the firm 37 years ago when both were very young men. Together, they directed its growth and development to its present position in the industry, holding the reins of president and vice president, respectively, since its incorporation in September, 1903.

Mr. Lauth's practical ability and sound efficiency as superintendent of the company brought him into close relationship with many leaders in the meat packing field. However, states George L. Heil, jr., treasurer, "he never lost that common touch which so endeared him to the hearts of his many friends and co-workers." Mr. Lauth is survived by his widow, Mrs. Johanna Lauth, and four children.

#### **Hide-Leather Banquet**

Hide & Leather Association of Chicago will hold its annual banquet on Friday evening, December 13, at the Palmer House. Further details will be announced later by the committee in charge of arrangements for the event.

#### RECEIVING BONUS CHECK

Ed Sorensen, oldest employe of William J. Stange Co., Chicago, is awarded his 1940 bonus check by William B. Durling, Stange president, while Frank M. Hartigan, secretary-treasurer, smiles congratulations. Sales of the seasoning and food color concern for 1940 are estimated at \$875,000, with prospects for further increases in 1940.

## Pfaelzer Named President of Independent Casing Co.

Laurence W. Pfaelzer, former vice president of the Independent Casing Co., Chicago, was elected to the presi-





L. W. PFAELZER

C. A. RAYNOR

dency of the concern, succeeding the late Sigmund Strauss, at a meeting of the board of directors on November 25. Mr. Pfaelzer has been associated with the casing organization since 1911, successively holding the positions of sales representative, sales manager and vice president.

Charles A. Raynor, who has been treasurer of Independent since 1933, was elected to the position of senior vice president, vacated by Mr. Pfaelzer, and George G. Fischer, who started with the company ten years ago as assistant manager of the export department, was made a vice president.

The post of secretary-treasurer will be filled by Beryl A. Geier. Mr. Geier joined the Independent organization in 1927 to reorganize its systems and credits, and later become secretary of the company.

#### Stange Co. Presents Ninth Annual Bonus to Employes

Directors of the William J. Stange Co., Chicago, manufacturers of seasonings, food specialties and certified food colors, recently voted payment of a bonus approximating three weeks' salary to each of 78 employes with six months or more of service with the company. This marks the ninth year that such a bonus has been paid. Presentation of the checks was made at an employe dinner at the Graemere hotel.

Substantially increased sales boosted the 1940 bonus award to a new high, the company reports. William B. Durling, president, and Frank Hartigan, secretary-treasurer, estimate 1940 sales at \$875,000 and expect the figure to exceed \$1,000,000 next year. Since 1930,



The National Provisioner—November 30, 1840

when the company began paying annual employe bonuses, the number of workers employed by the Stange company has increased from 16 to 78.

#### "Benny" Strauss of United Beef Retires After 47 Years

Ben H. Strauss, in charge of wholesale beef trade for United Dressed Beef Co., New York City, better known as "Benny" to

his

many

friends and

business as-

sociates, is retiring on

December 1

after 47 years

of service

with the com-



BEN H. STRAUSS

pany. In recognition of their records with the company, Mr. Strauss and W. J. Wilson, who recently retired as supervisor of the company's lamb division, were

honored at a testimonial dinner at the Hotel Commodore in New York City on October 29

Born in November, 1875, Mr. Strauss first entered the service at the age of 19. He was hired by George Strauss, then vice president under Isaac Blumenthal. That was in 1894. Ben's first duties were of a clerical nature, in the offal department. He held various other positions until 1907, when he became a beef salesmen.

At the testimonial dinner, Irving Blumenthal, president of United, presented Mr. Strauss with a gold wristwatch and a sketch of him riding a longhorn steer in a horserace. Needless to say, Benny was leading the field by a good margin.

# Personalities and Events Of the Week

Robert Dunseath, formerly assistant manager of the New York branch of Kingan & Co., has been appointed acting manager in charge of pork and provision sales to succeed H. H. Robinson, who resigned as of November 18.

F. K. Foss, vice president; E. A. Ellendt, canned meats department, and C. A. Dwyer, beef department, Wilson & Co., Chicago, were visitors in New York last week.

James F. Booge, son of the late James E. Booge, first meat packer of Sioux City, Ia., died recently in San Diego, Calif. He and Harris D. Booge were partners in the pork packing firm of James E. Booge & Sons, which in the 80's had a plant on the present site of the Stock Yards park in Sioux City.

Karl F. Mogg, pioneer wholesale meat dealer of Youngstown, O., has purchased the controlling interest in the Steiner Packing Co. of that city from Mrs. Morris Steiner, widow of the late founder, and has assumed charge of the business. Mr. Mogg has been in the meat business in Youngstown since 1900. The Steiner firm was formed 11 years ago. Mr. Mogg reported that the name of the Steiner firm would probably be changed later.

Scala Packing Co., Utica, N. Y., filed a reorganization petition under the bankruptcy law in federal court on November 15, listing liabilities of \$277,904 and assets of \$503,623. The petition was signed by James Scala, president of the concern. Inadequate

#### RETIRING VETERANS HONORED

Fellow employes and friends of Ben H. Strauss and W. J. Wilson, popular retiring officials of United Dressed Beef Co., New York City, shown assembled at testimonial dinner tendered for them last month at Hotel Commodore.

working capital following consolidation of all the company's operations in Utica led to filing of the petition, it explained, but the plant and business are now in a position to operate profitably if modification of the secured claims can be had and the capital structure revamped.

Edward D. Hunt, 73, an employe of Wilson & Co. for 17 years until his retirement in 1935, died on November 14 at his home in Oklahoma City. Mr. Hunt was a supervisor in the carpentry department of the Oklahoma City plant.

George H. Appel, secretary-treasurer, Empire Provision Co., Hoboken, N. J. died at his home in Upper Montclair, N. J., on November 23. Mr. Appel, who was 64, had been in poor health during the past year. He is survived by his widow, a son and a daughter.

O. E. Jones, vice president, Swift & Company, Chicago, spent a few days in New York during the past week.

Cudahy Packing Co. recently celebrated another of its fiftieth anniversary house programs at the Washington, D. C., branch of the company. W. M. Neilson, branch manager, and members of his staff played host at the observance.

Rath Packing Co., Waterloo, Ia., let a contract on November 26 for construction of a \$60,000 building for the processing of by-products.

William Davies Co., Inc., meat packing firm of Chicago, is building an addition to its plant, to be used for soaking and sweet pickle washing operations. Cost of the project will be approximately \$22,000.

Jacob Burkhardt, owner and operator of the Burkhardt Packing Co., Denver, and Morris Sigman of K & B Packing Co., Denver, recently announced that they had purchased all buildings and operating machinery of the Jacob Dold Packing Co. plant in Wichita, Kans., which ceased operations last summer. The plant is to be reopened at a later date, after remodeling. One of the men will be actively in charge of the com-

(Continued on page 37.)



# "BOSS" - - The Original Improved Silent Cutter



When we introduced this new type "BOSS" Cutter, we pointed out particularly that it was a decided improvement over the older types of silent cutters. Our many satisfied users have backed our statements again and again—they saw immediately the finer cutting, the increased yield and the better results that this NEW machine gave them. The steadily increasing number of "BOSS" Cutter users is

another proof of the superiority of this machine.

Being NEW in design, construction and operation, many of its important features are patented. Other cutters now being built along the same lines, cannot embody these patented features.

Nor can they be equipped with the patented "BOSS" Unloader, which has been such a great help in quickly and completely emptying the cutter bowl.

REMEMBER the the has its salient features covered by patent!

''BOSS'' is the only Cutter with Automatic Unloader!

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BEST OF SATISFACTORY SERVICE



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#### The Cincinnati Butchers' Supply Company

24 Exchange Ave., U. S. Yards, Chicago, Ill. Mfrs. "BOSS" Machines for Killing, Sausage Making, Rendering

FACTORY: 972-2008 Central Ave. Cincinnati, Ohio

GENERAL OFFICE: 2145 General Parkway, Cincinnati, Ohio



There's something new in the swing of cold storage doors. It's Jamison "Adjustoflex" Hinges.

New in action! New in appearance! Not in 30 years has there been such advancement in cold storage door hinge design.

An entirely new principle of operation is employed. Spring tension regulation is combined with self-adjustment in normal operation.

Rugged construction is featured, too. Ample bearing surfaces and large hinge pins assure strength and long life. Ball bearings contribute to smooth action.

Strikingly streamlined to blend with the lines of the door and the new "Model W Wedgetight" Fastener. The hinge blade is long and low, permitting a compact hinge butt and a greatly reduced radius of door swing.

Don't be content with old, profit-losing doors. Insist

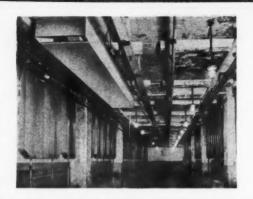
on new Jamison Cold Storage Doors-the only doors equipped with the new "Adjustoflex" Hinges and the new "Model W Wedgetight" Fastener. For information write to the Jamison Cold Storage Door Co., Hagerstown, Md. Branches in principal cities.

& Victor Doors



Jamison Standard Door





#### You can chill and hold meats longer in better condition with GEBHARDTS

The GEBHARDT COLD AIR CIRCULATOR is a simple, automatic, refrigerating unit guaranteed to deliver better temperature control at lower cost. Reduced shrinkage and spoilage enables these GEBHARDTS to pay for themselves. There's a GEBHARDT unit to meet your individual requirements . . . write for full particulars today.

#### ADVANCED ENGINEERING CORPORATION

Makers of Air Conditioning Equipment for the Meat Industry 2646 W. Fond du Lac Ave., Milwaukee, Wisconsin

#### AIR CONDITIONING

NIAGARA DUO-PASS AERO CONDENSER

THE leading modern for refrigerant gases.

Saves money by reducing consumption both of power and condense

tion both of power used water.

Experience shows that the Niagara patented Duo-Pass pre-cooling of refrigerant gas not only prevents formation of scale on condenser tubes, but also lowers condensing temperatures and pressures, making important power savings.

Write for proof in the form of operating records.

NIAGARA **BLOWER COMPANY** 6 E. 45th Street, New York City





# REFRIGERATION and Air Conditioning

#### MEAT PLANT REFRIGERATION

A Complete Course for Executives and Workers Prepared by—

The National Provisioner

#### LESSON 82

#### Air Properties

AIR conditioning is usually considered to be a new development in meat packing, but the idea of conditioning air to accomplish specific results is not new to the packinghouse engineer. Meat plant engineers and mechanical men have been applying the principles of air conditioning in some departments of the packinghouse for 25 years. Methods of using air conditioning and air conditioning equipment have improved greatly during the past few years, but it is and always has been a fact that the easiest way to decrease the moisture content of air is to freeze out the water.

Installation of equipment for comfort cooling has focused attention on the advantages of conditioning air for meat processing purposes. Air conditioning is being employed in gold mines, textile mills, oil refineries and steel mills. Moisture can be removed from air at any temperature and air conditioning is employed throughout the entire range of the thermometer scale. It follows, therefore, that the meat plant engineer has been familiar with the advantages of air conditioning smokehouses and coolers, just as the steel mill engineer has been familiar with the advantages of air conditioning in solving certain problems of his industry.

#### **An Early Application**

One of the first applications of air conditioning was made in Chicago in 1894 in the main switchboard room of the Illinois Bell Telephone Co. The purpose of the installation was to improve service by eliminating conditions which caused spring jacks to stick. The building in which the switchboard was located was only a short distance from the Chicago river and dirt and soot from tugboats were carried into the room and deposited on the spring jacks. These deposits resulted in poor electrical con-

nections and attempts to clean the jacks with special tools were unsuccessful. The air conditioning system was installed so that the windows could be kept closed and to provide comfortable working conditions at all seasons without natural ventilation. The system was a success.

The meat plant engineer has airconditioned summer sausage rooms for
more than 25 years. Prior to the use
of air conditioning in the meat plant,
it was possible to manufacture summer
sausage only during the colder months.
High relative humidities ruined the
product. Low relative humidities resulted in incomplete cure, caused shriveling of the casing and undesirable
sausage. Application of air conditioning in the summer sausage department
made it possible to produce this specialty throughout the year.

Probably some packers and operating men do not understand how air conditioning results are obtained, or the principles which govern the operation of air conditioning equipment. Future lessons in THE NATIONAL PROVISIONER course in meat plant refrigeration and air conditioning will point out fundamental principles governing selection of air conditioning equipment, and will give information required to check capacities for simple air conditioning designs.

Air conditioning, like refrigeration,

has its own nomenclature. It is desirable that the student become familiar with the new names and their definitions. The names will be explained in the next few lessons and information given to enable the student to fix the definitions in his mind. It is assumed, of course, that the lessons of the Provisioner course on refrigeration have been mastered. If this has not been done, the student is advised to secure bound copies of these lessons and to study them before attempting to assimilate the information on air conditioning.

Air is referred to as the perfect gas. It is composed of a mechanical mixture of oxygen, nitrogen, carbonic acid and water vapor. There are also minor elements which are not of direct concern in the consideration of air conditioning. Nitrogen and oxygen are found in air in the following proportions:

														Volume Per Cent	Weight Per Cent
Oxygen								٠						20.9	23.1
Nitrogen	ı		٠	0	۰		0	0						79.1	76.9

Amount of carbonic acid gas in air varies from .3 to .03 per cent depending upon location. Amount of water vapor will vary, depending upon temperature and percentage of relative humidity, from zero per cent to 4 per cent of the total weight of the air. It is evident, therefore, that air conditioning is aimed principally at the addition, or removal, of small quantities of water vapor to or from the air. In addition, temperature and movement of the air may be controlled. Water in the air is measured in terms of "grains of moisture." There are 7,000 grains to the pound.

Dry air does not exist normally, since there is always evaporation of water from the earth's surface. Life could not exist if air were perfectly dry. However, all moisture can be extracted from air in the laboratory.

#### Moisture and Air

Saturated air contains as much water vapor as it will hold at a given temperature. Temperature and pressure are factors which determine the amount of moisture air will hold. If water is placed in a vacuum it will continue to evaporate until the pressure in the container equals the vapor pressure of the water at the corresponding temperature. If water is placed in a vessel which contains air, the water will evaporate until the vapor pressure rises to a point corresponding with the temperature of the air.

Air is saturated when it contains an amount of water vapor corresponding to the temperature of the air. When air is in the saturated state, any reduction in air temperature will cause some of

# 37 LESSONS

Now Available

#### IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER 407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50 for Volume 1, "Meat Plant Refrigeration."

Street

the moisture to condense. Knowing this fact it is easy to understand how refrigeration can be applied to "freeze" moisture out of the air.

Partially saturated air may be chilled to the point where it is saturated; any further chilling will then cause some of the moisture in the air to condense. Air passing through the washer of an air conditioning system is considered to emerge in a saturated condition, providing it is not heated after passing through the sprays. Air heated after passing the sprays is put in condition to pick up further moisture.

Recirculated air carries a small amount of moisture with it each time it is passed through the washer. The more often the air is recirculated, the more rapid is the drying effect and the greater is the load on equipment.

EDITOR'S NOTE.—Lesson 83 will explain why moisture in air is important.

#### RECORD OCTOBER SALES

Tonnage sales of packinghouse products in October exceeded production and were the heaviest for the month since 1923, according to the Federal Reserve Bank of Chicago. Lower prices apparently had some effect on sales volume. Dollar sales increased but slightly over September.

Tonnage production in October was the heaviest for the month on record.

#### **FLASHES ON SUPPLIERS**

WORTHINGTON PUMP & MA-CHINERY CORP.—Earl G. Morgan, who has been active in air conditioning and refrigeration since 1914, recently joined the air conditioning and refrigeration division of the Worthington Pump and Machinery Corp., Harrison, N. J. His headquarters will be at the corporation's Kansas City, Mo., office.

AMERICAN CAN CO.—M. J. Sullivan, formerly vice president in charge of the Pacific district of the American Can Co., New York City, has been appointed executive vice president. His headquarters will be at the company's general office, 230 Park ave., New York, N. Y.

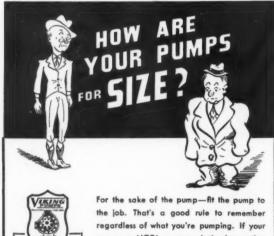
#### MAIL EARLY FOR CHRISTMAS

An appeal has been issued by postal authorities urging that the public mail their letters, cards and parcels at least 10 days before Christmas so that a complete delivery of all holiday mail may be made before midnight of December 24. In order that the postal service may be as prompt and efficient as possible. the public is requested to observe the following suggestions: All out-of-town letters should be stamped with a three cent stamp; parcels containing currency, jewelry or other valuables should be registered, and late shipments should be sent by either special delivery or air mail special delivery.

#### PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks during the week ended November 27:

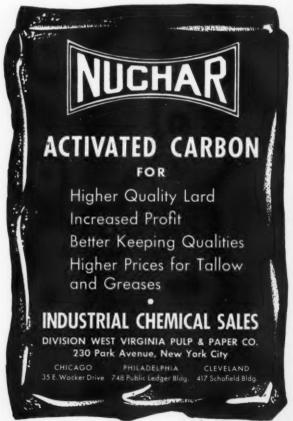
W	eek end	ed Nov.	27- N	lov. 19
Sales	High	Low	Close	Close
Amal, Leather. 900 Do. Pfd	11/9	11/2	11/2	198
Do. Pfd 1,000	434	43%	436	43%
Do. Pfd	* 74	- 78	278	33
Amer, Stores 300	11	11	11	111/4
Armour III 5,300	5	4 1/8	4 1/8	5%
Do. Pr. Pfd. 2,600	52	50	50	551/2
Do. Pfd Do. Del. Pfd	****			60%
Beechnut Pack. 200	12314	12314	12314	124%
Bohack, H. C		****		2
Do. Pfd	****			20
Chick, Co. Oil 600		11%	111/8	12%
Childs Co 700 Cudahy Pack 400	21/4	2	2	2%
Cudahy Pack. 400 Do. Pfd 30	12%	12%	12%	13 14
	76	75	76	76
	43%	43	43	431/2
Gen. Foods 9,850 Do. Pfd	34 %	34%	34%	36
Glidden Co 700	14%	141/2	141/4	118%
Do. Pfd 500	42	42	42	42
Gobel Co 4,850	2	1 1/4	2	214
Gr. A & P 400	99%	98	98	100%
Do. Pfd 175	1281/2	1281/4	1281/9	128
Hormel, G. A 350	321/2	321/2	321/2	32
Hygrade Food . 400	1%	1%	1%	1%
Kroger G & B. 2,500	281/4	28	28%	
Libby McNeill 1,400	6%	6%	6%	7%
Mickelberry Co. 950	5%	5%	5%	5%
M. & H. Pfd 470		91/2	91/9	10
Morrell & Co 500		421/4	421/4	361/2
Nat. Tea 1,600	4 1/4	4 %	4 %	5
Proc. & Gamb 4,900	55	5414	54%	581/4
Do. Pfd 110	1171/2	1171/2		117
Rath Pack		****		46%
Safeway Strs 2,600	43	42%	42%	42%
Do. 5% Pfd 510 Stabl Meyer 100	1101/9	110	110	109%
Swift & Co 4,050	21%	21%	21%	22
Do. Intl 3,450	17%	17%	17%	181/4
Trunz Pork			1111	81/4
U. S. Leather 200	534	51/2	516	514
Do. A 1,400	81/4	81/8	81/8	9 72
Do. Pr. Pfd 100	60	60	60	66
United Stk. Yds. 200	15%	1%	15%	1%
Do. Pfd		****		61/4
Wesson Oil 2,400	20	20	20	201/2
Do. Pfd 200	66%	661/8	661%	66 1/8
Wilson & Co 2,600	4%	4%	4%	5
Do. Pfd 1,100	64	63 1/2	63 1/2	66



the job. That's a good rule to remember regardless of what you're pumping. If your pumps are NOT large enough, they're wasting time...if your pumps are TOO large, they're wasting both power and motion. Viking's complete line of "stock" rotary pumps ranges from ½ GPM to 1,050 GPM. The next time you need a certain size pump to fit a certain size job, write, wire or phone VIKING.

WRITE FOR BULLETIN 2400-39





THIS TRADE

MARK-THE

SIGN OF A

GENUINE VIKING!

#### Foreign Trade in Pork at New Low in October

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Exports of pork during October dropped to an all-time low, according to report from the U. S. Department of Commerce. Total pork exports for the month fell to 3,834,577 lbs., the smallest volume for October on record. This amount was 2,774,000 lbs. below the total for October, 1939, at 6,608,559 lbs.

Exports of lard during the month totaled 10,198,242 lbs. compared with 19,091,260 lbs. in October, 1939. October shipments were slightly above the volume in the preceding month, but were the second smallest on record.

Imports of pork and beef during October were also abnormally small, pork imports totaling 448,016 lbs. compared with 815,490 lbs. in October, 1939. Imports of beef and veal amounted to 6,020,229 lbs. against 8,773,279 lbs. in the same month a year earlier.

Full report on U. S. exports and imports during October will appear in next week's issue of THE NATIONAL PROVISIONER.

#### CANADIAN EXPORTS TO U. K.

Movement of Canadian bacon and hams to the United Kingdom in October continued much above the volume for the same month a year ago. The total moving across the Atlantic during October was 27,867,000 lbs., compared with 17,204,100 lbs. during October, 1939. The total for the first ten months of 1940 reached 276,853,600 lbs., compared with 137,700,500 lbs. during the same

period last year. Britain has agreed to take about 425,000,000 lbs. of cured pork from Canada during the year ending October 31, 1941, under a new contract signed recently.

Canned meat exports have also been heavier during the year and for the first ten months totaled 6,096,152 lbs. compared with 1,455,953 lbs. during the first ten months of 1939.

#### MEAT INSPECTED IN OCTOBER

Meat and meat food products prepared under federal inspection in October:

	lba.
Meat placed in cure:	
Beef	
Smoked and/or dried meat:	
BeefPork	
Bacon, sliced	27,487,836
Sausage:	
Fresh finished Smoked and/or cooked. Dried or semi-dried	56,911,471
Meat loaves, head-cheese, chili con carne jellied products	
Cooked meat:	
Beef Pork	
Caned meat and meat products:	
Beef	15,411,280 2,793,496 21,779,434
Lard:	
Rendered	.108,063,220
Oleo stock	. 10,440,632
Edible tallow	. 5,689,961
Compound containing animal fat	. 21,171,398
Oleomargarine containing animal fat	4,046,533
Miscellaneous	. 1,341,671

#### CANADIAN MEAT STOCKS UP

Stocks of pork in storage in Canada increased about 3,400,000 lbs. during October as heavy bacon shipments to Britain failed to offset the rising flood of hog receipts (see below and page 38). Pork holdings on November 1 were almost 8 million lbs. above the five-year average and were about 11,500,000 lbs. over stocks on November 1, 1939.

Less beef, veal, mutton and lamb was in storage in Canada on November 1 than on the same date last year, but stocks of these meats increased during October. Beef on hand increased about 2 million lbs. over a month earlier while lamb and mutton stocks almost tripled and veal holdings were about 500,000 lbs. larger than on October 1.

Stocks of meat in Canada on November 1, 1940, with comparisons:

	Nov. 1,* 1940 lbs.	Oct. 1,† 1940 lbs.	Nov. 1, 1939 lbs.	5-yr. avg. lbs.
Beef	14,504,517	12,439,535	23,251,104	20,245,125
Veal	4,584,375	4,044,331	4,677,978	4,695,185
Pork	41,168,999	37,766,839	29,693,487	33,496,252
Lamb	and tton. 3,611,824	1,248,973	5,516,206	4,391,937
*P1	reliminary. †	Revised		

#### **MEAT IMPORTS AT NEW YORK**

Imports for the period November 14 to November 18, inclusive, at New York were as follows:

Point of commodity	Amount lbs.
Argentina—Canned corned beef —Canned roast beef —Canned cooked ham	138,600
Australia-Fresh frozen calf livers	4,230
Brazil-Canned roast beef	4,800
Canada—Bacon —Smoked back bacon. —Sresh chilled pork cuts. —Sausage —Dried pork —Fresh chilled lamb livers. —Fresh chilled lamb livers. —Fresh pork shoulders. —Fresh pork trimmings. —Fresh pork bellies. —Fresh pork tenderloins. —Fresh pork tenderloins. —Fresh pork tenderloins. —Fresh pork ham. —Fresh pork ham.	1,483 78 5,200 668 355 600 2,789 4,488 1,500 963 3,031 500 3,538 4,285
-Frozen pork hocks Cuba-100 quarters fresh chilled bee	
-Canned corned beef	1,800
England-Canned bouillon cubes	
New Zealand-Fresh frozen calf live	

#### CANADIAN EXPORTS TO U. S.

Exports of Canadian livestock and meats to the United States in October and the first ten months of 1940:

Oct., 1940	Oct., 1939	10 mos. 1940	10 mos. 1939
Cattle, no 17,412	19,467	122,856	176,898
Calves, no 2,339	4.180	71,924	79,395
Hogs, no 10	34	243	122
Sheep, no 285	227	2,399	2.058
Beef, 1bs 31,700	36,600	367,400	784,700
Bacon and			
ham. lbs 31,200	42,300	317,500	469,200
Pork, lbs386,900	315,900	2,408,200	1,829,500
Canned meats.			.,
lbs 5,504	3,347	24,091	5,428

#### TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER'S latest operating handbook.

#### SOME IMPROVEMENT SHOWN IN HOG CUT-OUT RESULTS

While the cost per cwt. of light-weight hogs remained the same as last week, total value of product increased about 7c per cwt. Medium-weight hogs, on the other hand, cost 5c less per cwt. but product values averaged the same as last week. Both weights made some gains in cut-out results.

Pet.	Price	Value	Pet.	Price	Value	Pet.	Price	Value
live	Der	cwt.	live	Der	cwt.	live	Der	cwt.
wt.	lb.	alive	wt.	lb.	alive	wt.	lb.	alive
18	80-220 1		29	20-240 11	08,	2	10-270 1	bs.—
Regular hams14.00	13.8	\$1.93	13.80	13.8	\$1.90	13.70	13.9	31.90
Pienies 5.60	9.2	.52	5.40	9.2	.50	5.30	9.2	.41
Boston butts 4.00	11.4	.46	4.00	11.4	.46	4.00	11.4	.40
Loins (blade in) 9.80	11.8	1.16	9.60	11.8	1.13	9.50	11.6	1.10
Bellies, S. P	11.7	1.29	9.70	11.7	1.13	8.00	10.9	.8
Bellies, D. S			2.00	8.2	.16	4.00	8.2	.3
at backs 1.00	3.1	.03	3.00	3.4	.10	4.00	4.6	.1
Plates and jowls 2.50	4.9	.12	3.00	4.9	.15	3.40	4.9	.1
Raw leaf 2.10	4.6	.10	2.20	4.6	.10	2.00	4.6	.1
P. S. lard, rend, wt12.40	4.9	.61	11.00	4.9	.54	10.30	4.9	.5
Spareribs	9.3	.15	1.50	8.0	.12	1.50	7.0	.1
Frimmings 3.00	6.8	.20	2.80	6.8	.19	2.80	6.8	.1
Feet, tails, neckbones 2.00		.05	2.00		.05	2.00		.0
Offal and miscellaneous		.21			.21			. 5
TOTAL YIELD AND								
VALUE69.00	3 + 4	\$6.83	70.00		\$6.74	70.50		\$6.6
Cost of hogs per cwt	\$6.08			\$6.16			\$6.17	
Condemnation loss	.03			.03			.03	
Handling and overhead	.51			.44			.40	
	101			.33			or.	
TOTAL COST PER CWT.								
ALIVE	\$6.62			\$6.63			\$6.60	
TOTAL VALUE	6.83			6.74		*	6.66	
D 41				-				
Profit per cwt	.20			.11			.06	
Profit per hog	.40			.25			.15	

## CHICAGO PROVISION MARKETS

CASH PR	ICES	
Carlot trading loose, basis Chicago basis. Thurs.	, f.o.b. Chicago , Nov. 28, 1940	or
REGULAR E	IAMS	
	Green	*S.P.
8-10	141/6	14%
10-12	141/2	141/2
12-14 14-16	141/6	14 1/2
10-16 range	141/2	****
BOILING H	AMS	
	Green	*S.P.
16-18	141/4	14%
18-20	1416	14%
20-22	14%	14%
16-20 range	141/2	****
SKINNED E	1-	****
BRINNED	Green	*S.P.
10-12	1614	161/4
12-14	161/4	1614
14-16	161/4	161/4
16-18	1514	151/4
18-20	14%	15%
20-22 22-24	13%	14
24-26		131/4
24-26 25-30 25 up, No. 2's inc	13 11¾ 10½	121/4
25 up, No. 2's inc	101/2	****
PICNIC	S	
	Green	*S.P.
4-6	91/2 "	9%
6-8	91/4	9%
8-10	9¼ 9¼@ 9% 9¼@ 9%	0.87
10-12		9%
8 up, No. 2's inc	9%	
Short shank %@1/2c over.		
BELLIE	S	
(Square cut s	eedless)	
	Green	*D.C.
6-8	121/9	131/2
8-10	121/3	131/2
10-12 12-14	121/3 121/4 11%	1234
12-14 14-16	111/2	1234 121/2
16-18	11%	1234
*Quotations represent No.	1 now cure	
GREEN AMERICA		. 9%
18-20 20-25		9%
D. S. BEL		
	Clear	Rib
16-18	91/4 n	
18-20	914	91/4
20-25	91/4	914
30-35	9	914
35-40	9	916
40-50	8%	87/8
D. S. FAT I	BACKS	
0.0		414

#### WEEK'S LARD PRICES

OTHER D. S. MEATS

 Regular plates
 6-8

 Clear plates
 4-6

 D. S. jowl butts
 5

 S. P. jowls
 5

S. P. jowls...... Green square jowls...... Green rough jowls..... 614@ 63

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 23 Monday, Nov. 25 Tuesday, Nov. 26 Wednesday, Nov. 27. Thursday, Nov. 28 Friday, Nov. 29	4.72½n 4.67½n 4.65n 4.60n	4.97½n 4.95n 4.90n 4.90n 4.87½n 4.85n	5.00n 5.00n 5.00n 5.00n 4.81 1/4 n 4.87 1/2 n
D 1 11	W71 1 1 -	D-1	

#### Packers' Wholesale Prices

Refined lard, tierces,	f.o.b. C	ngo		 6.871/2
Kettle rend., tierces.	f.o.b. Cl	ago		 7.871/2
Leaf, kettle rend., tie	rces, f.o	b. Chg	0	 7.871/2
Neutral, tierces, f.o.b	. Chicag	0		 7.6214
Shortening tierces c	9.1			 8.75

#### Havana, Cuba Lard Price

	Wednesday,	November	27,	1940	
Pure lard					10.071/2

#### **FUTURE PRICES**

SATURDAY,	NOVEMBER	23,	1940

	Open	High	Low	Close
Dec.	4.77	4.80	4.77	4.77b
Jan.	4.92	4.92	4.92	4.92a
Mar.	6.07	6.07	6.07	6.07a
May		6.27	6.27	6.27a
	6.45	6.47	6.45	6.47a
Sept.	**** ***	***		6.62n
Sal		Jan. 17;	Mar. 3; May	7; July 1
0		D 00	. You 1 240	. Men 70

#### Open interest: Dec. 861; Jan. 1,346; Mar. 79; May 302; July 37; total, 2,626 lots.

MONDAY	NOVEM	BER 25, 19	10
LARD-			
Dec4.75 Jan4.90 Mar6.00 May6.22½ July6.40	4.75 4.90 6.021/2 6.25	4.70 4.85 6.00 6.20	4.72½ b 4.87½ 6.02½ 6.25ax 6.40b
Sept6.60			6.60
Sales: Dec. 47; J. Sept. 1; total, 102		ar. 4; May	16; July 7;
Open interest: De 307; July 44; Sept.			ar. 82; May

#### TUESDAY, NOVEMBER 26, 1940

LARD			
Dec4.70	4.70	4.65	4.65b
Jan4.85	4.85	4.80	4.80
Mar6.00	6.00	5.95	6.00b
May6.221/2	6.221/2	6.17%	6.20ax
July6.421/4	6.421/2	6.371/4	6.371/b
Sept	***		6.57 1/a
Sales: Dec. 68 total, 146 sales	3; Jan. 37; Mar.	11; May	26; July 4
Open interes	t: Dec. 762; J:		

#### WEDNESDAY, NOVEMBER 27, 1940

LARD-			
Dec4.67½-65 Jan4.80	4.671/2 4.80	4.621/4	4.621/4b 4.771/4b
Mar6.00 May6.20 July6.371/4	6.20	6.17%	6.00 6.20 6.37 <sup>1</sup> / <sub>6</sub> b
Sept		***	6.57½n
Sales: Dec. 93; 12; total, 175 sale		Mar. 8; May	31; Jul
Open interest: 1 May 351; July 59;			

#### THURSDAY, NOVEMBER 28, 1940

LARD→			
Dec4.60	4.60	4.5736	4.57%b
Jan4.771/4-75	4.77 1/2	4.75	4.75b
Mar6.00	6.00	5.95	5.9714h
May6.171/2	6.20	6.15	6.17 %a
July6.35	6.371/2	6.35	6.371/a
Sept		***	6.52 1/2 a
Sales: Dec. 91; J 6; total, 164 sales.		Mar. 7: May,	28; July
Open interest: D May, 375; July, 65;			

#### FRIDAY, NOVEMBER 29, 1940

LARD-			
Dec4.521/2	4.55	4.471/4	4.52½-55ax
Jan4.70 Mar5.90	4.70 5.971/4	4.67½ 5.90	4.75ax 5.95ax
May6.121/2	6.15	6.071/2	6.15ax
July6.27½ Sept6.50	6.321/2	$6.27\frac{1}{6}$ $6.47\frac{1}{2}$	6.321/4ax 6.471/4b

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 23, 1940:

		Week Nov. 23	Previous week	Same week '39
Cured	meats,	lbs.15,981,000	16,645,000	12,349,000
Fresh	meats,	lbs.61,407,000	62,974,000	56,992,000
Lard.	lbs	6,432,000	6,832,000	3,849,000

#### LARD AND GREASE EXPORTS

Exports of greases from New York City week of November 23, totaled 22,-000 lbs.

## Canada Sees Larger U. K. Outlet Offsetting Price

MONTREAL.—The \$2.19 per cwt. cut in the grade A bacon price under the new Canada-United Kingdom agreement, as announced by the Canadian Bacon Board, is "unfortunate" in the opinion of R. D. Morrison, president of Dumarts, Ltd., packers, Kitchener, Ont., but it is better, he added, "to clear the surplus bacon and increase exports than to get a higher price and curtail output."

His reaction to the board's announcement was shared by Fred Schneider of J. M. Schneider, Ltd., Kitchener, Ont. "While the price might be better," Mr. Schneider stated, "I think it is a fair price. And Canada is very fortunate to get such a market for surplus bacon. The amount of dollars returnable will be much higher than last year."

The previous contract was for 5,600,000 lbs. a week. Reports are that average shipments of 7,800,000 lbs. weekly have been maintained since the end of August. According to Mr. Schneider this figure is a modest estimate. He said that "for several months Canadian packers have been shipping more than the new contract," which provides for delivery of 8,176,000 lbs. a week.

"It is true that the price will be lower," Mr. Morrison interjected, "but the increased production will give the farmers more gross income than last year. The new price leaves a very narrow margin, if any. In my opinion, the competition is very keen in the hog market and the packers are paying the best possible prices."

He viewed the increase in the contract as a double blessing. "It will help Canada get rid of the surplus bacon, and it will provide a means of disposing of a large surplus of grain," he declared. "Feed is scarce in parts of Ontario and I think something should be done to move the wheat from the West to meet the increased demands of the farmers raising hogs."

Both Mr. Morrison and Mr. Schneider believe that Canadian packers can meet the increased contract requirements without plant expansion.

#### FEED SITUATION

The total supply of feed grains available October 1 is now estimated at about 115 million tons, according to the U. S. Bureau of Agricultural Economics, or about 2 million tons more than the supply indicated a month earlier. Since October 1, the estimate of the 1940 corn crop has been increased about 3 per cent. The indicated production of grain sorghum was reduced a little during the month, however.

The 1940 supply of corn, including corn under seal or held by the government on October 1, is now estimated to be about 3,135 million bu. compared with 3,202 million bu. last year. Except for last year, it is the largest corn supply since 1932.

# MEAT AND SUPPLIES PRICES

Chicago

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1940

		xago	Pure rfd. gran. nitrate of soda
WHOLESALE FRESH M	EATS	Fresh Pork and Pork Products Pork loins, 8-10 lbs, av14	Medium crystals Large crystals Pure rfd. gran. nitrate of soda. Pure rfd. powdered nitrate of sod Sait, per ton, in minimum car of only, f.o.b. Chicago, per ton: Granulated Medium, dried Rock Rock
Carcass Beef		Pienies	Medium, dried
Week ended November 27, 19	Cor. week.	Skinned shoulders	Rock
per lb.	per lb.	Spareribs	Raw, 96 basis, f.o.b. New Orle Standard gran., f.o.b. refiners (
rime native steers— 400- 600	16%@17%	Back fat	Standard gran., f.o.b. refiners ( Packers' curing sugar, 250 lb. ba f.o.b. Reserve, I.a., less 2% Dextrose, in car lots, per cwt. (Co
600- 800 2136	16% @17% 16 @17 15% @15%	Boneless butts, cellar trim, 2@4	f.o.b. Reserve, La., less 2%
800-1000		Hocks 7 8½	In paper bags
400- 600	15%@16 14%@14% 14%@14%	Tails 5 8	CAUCAGE GARD
400- 600     19       600- 800     19       800-1000     19	14%@14%	Stip bones	SAUSAGE CASH
41		Blade bones	(F. O. B. Chicago (Prices quoted to manufacture
17½ @18   400-600	15 @15½ 13¾ @14 13¾ @14	Kidneys, per lb 4	Beef casings:  Domestic rounds, 140 pack  Domestic rounds, 140 pack  Export rounds, wide.  Export rounds, medium.  Export rounds, narrow.  No. 1 wessands  No. 2 wessands  No. 2 bungs  Middles, regular  Middles, select, wide, 2@24  Middles, select, extra, 2½ in.  Dried bladders
800-1000 1714	13% @14	Brains 7	Domestic rounds, 140 pack
eifers, good, 400-60017% @18%	15%@16	Ears 4 Snouts 4	Export rounds, wide
lind quarters, choice 24	15 % @16 10 % @11 % 17 % @17 % 12 % @13	Heads 6 7½	Export rounds, narrow
ore quarters, choice 16	12%@13	Chitterlings 5 6%	No. 2 weasands
Beef Cuts		WHOLESALE SMOKED MEATS	No. 2 bungs
teer loins, primeunquoted	unquoted	Fancy regular hams, 14@16 lbs.,	Middles, regular
teer loins, No. 231	25 23	Fancy skinned hams, 14@16 lbs.,	Middles, select, wide, 2m2% Middles, select, extra, 2% in.
teer short loins, primeunquoted	unquoted 29	Standard reg. hama. 14@16 lbs. plain. 16%@171.	Dried bladders
teer loins, prime unquoted teer loins, No. 1 34 teer loins, No. 2 31 teer short loins, prime unquoted teer loins loins, prime unquoted teer short loins, No. 1 40 teer short loins, No. 2 35 teer loin ends (hips) 30 teer loin ends, No. 2 29 teer loin ends, No. 2 29 15 15 15 15 15	29 27	Picnics, 4@8 lbs., short shank, plain13 @14	12-15 in. wide, flat
teer loin ends (hips)30	21 19	Fancy bacon, 6@8 lbs., plain	8-10 in. wide, flat
ow loins	16	Standard bacon, 6@8 lbs., plain151/2@161/2	Pork casings:
ow loin ends (hips)20	18 16	Insides, 8@12 lbs40 @41	Narrow, per 100 yds Narrow, special, per 100 yds
teer ribs, primeunquoted	unquoted 18	Outsides, 5@9 lbs	Medium, regular
teer ribs, No. 225	16	Cooked hams, choice, skin on, fatted31	Wide, per 100 yds
low ribs, No. 2	121/2	Cooked picnics, skin on fatted32	Export bungs
teer rounds, primeunquoted	unquoted	Fancy regular hams, 14@16 lbs., parchment paper. 171½@183½ Fancy skinned hams, 14@16 lbs., parchment paper. 183¾@193½ Standard reg. hams, 14@16 lbs., plain, 161½@171½ Flenics, 4@8 lbs., short shank, plain, 13 @114 Flenics, 4@8 lbs., short shank, plain, 13 @114 Flenics, 4@8 lbs., short shank, plain, 13 @114 Flenics, 4@8 lbs., blain, 183¼@19 Standard bacon, 6@8 lbs., plain, 183¼@16 % No. 1 beef sets, smoked 151½@161½ No. 1 beef sets, smoked 151½ No. 1 beef sets	Large prime bungs
tieer loin ends, No. 2. 20 bow loins. 18 bow short loins 20 bow loins 20 bow loin ends (hips) 20 tieer ribs, prime. unquoted tieer ribs, No. 1 28 tieer ribs, No. 2 25 bow ribs, No. 2 12½ bow ribs, No. 3 12½ tieer rounds, prime. unquoted tieer rounds, No. 1 19 tieer tounds, No. 1 18½ tieer chucks, No. 1 11½ tieer chucks, No. 2 17 bow rounds 14	15% 15%		Pork casings: Narrow, per 100 yds Narrow, special, per 100 yds Medium, regular. English, medium Wide, per 100 yds. Extra wide, per 100 yds. Large prime bungs. Medium prime bungs. Small prime bungs. Middles, per set.
iteer chucks, primeunquoted	unquoted 14	Pork feet, 200-lb. bbl.         \$15.75           Lamb tongue, short cut, 200-lb. bbl.         65.00           Regular tripe, 200-lb. bbl.         17.25           Honeycomb tripe, 200-lb. bbl.         22.25           Pocket boneycomb tripe, 200-lb. bbl.         26.00	Middles, per set
steer chucks, No. 2	131/2	Regular tripe, 200-lb, bbl	SPICES
low rounds14	12¼ 10¼	Honeycomb tripe, 200-lb. bbl	(Basis Chicago, original bbls.,
Steer chucks, No. 2	81/2		
dedium plates	8 12	BARRELED PORK AND BEEF	Allspice, prime
low navel ends 9	7	70- 80 pieces\$13.00	Chili pepper
Fore shanks 10	9	80-100 pieces	Cloves Amboyna
Hind shanks 8	8 48	Clear plate pork, 25-35 pieces	Ginger, Jamaica
Fore shanks         10           Hind shanks         8           Strip loins, No. 1 bnls         72           Strip loins, No. 2         40           Sirloin butts, No. 2         33           Sirloin butts, No. 2         62           Seef tenderloins, No. 1         68           Seef tenderloins, No. 2         66           Stamp butts         16           Flank steaks         25           Shoulder Clode         16	38	Clear fat back pork:   13.00   20.100   pieces   12.50   100.125   pieces   11.50   100.125   pieces   11.50	Chin pepper Powder Cloves Amboyna Zansibar Ginger, Jamaica Africa Ent India Enat India Enat A West India Blend Mustard flour, fancy. No. 1
Sirloin butts, No. 133	26 21	Plate beef	Enat India
Beef tenderloins, No. 168	55		East & West India Blend
Seef tenderloins, No. 265	52 14	SAUSAGE MATERIALS	No. 1
Flank steaks	22	(Packed basis.) Regular pork trimmings	Nutmeg, fancy Banda
Shoulder clods	14% 17	Regular pork trimmings   7	East & West India Blend
insides, green, 12@18 range19	161/2	Pork cheek meat (trimmed)	Fancy Hungarian
riank steaks	15 16	Pork hearts 7 @ 7½	No. 1 Hungarian
Roof Droducts		10   10   10   10   10   10   10   10	Mustard flour, fancy.  No. 1  Nutmeg, fancy Banda East India Bast & West India Blend. Paprika, Spanish Fancy Hungarian No. I Hungarian Pepper Cayenne Black Malabar Black Lampong Pepper, white Singapore Muntok Packers
Brains	6	Boneless chucks14½@15	Black Malabar
Hearts10	10	Beef trimmings121/2@13	Pepper, white Singapore
	18 18	Beef cheeks (trimmed)	Muntok Packers
Ox-tail9	10	Dressed canners, so lbs. and up	
Fresh tripe, H. C	10	Dr. bologna bulls, 600 lbs. and up 10% @11 Pork tongues, canner trim, fresh 6	SEEDS AND HE
0x-tail 9 Fresh tripe, plain 5 Fresh tripe, H. C. 10 Livers 21 Kidneys 9	20 7		
	9	DOMESTIC SAUSAGE	Caraway seed Celery seed, French. Cominos seed Coriander Morocco bleached Coriander Morocco natural No.
Veal		(Quotations cover fancy grades.) Pork sausage, in 1-lb, carton	Cominos seed
Choice carcass        16         @17           Good carcass        14         @15           Good saddles        20	15	Country style sausage, fresh in link 18%	Coriander Morocco bleached
Good saddles 20	18	Pork sausage, in 1-lb. carton. 231/2 Country style sausage, fresh in link 184% Country style sausage, fresh in bulk 164% Country style sausage, smoked 23	Mustard seed, fancy yellow
Good racks	11	Frankfurters, in sheep casings	American Marjoram French
Veal Products		Frankfurters, in sheep casings         23           Frankfurters, in hop casings         21½           Skinless frankfurters         21           Bologna in beef bunga, choice         17½           Bologna in beef middles, choice         18	Oregano
Brains, each	10	Bologna in beef bungs, choice	OreganoSage, Dalmation No. 1
Sweetbreads	30	Liver sausage in beef rounds	(Continued on page
	36	Liver sausage in beef rounds	
Lamb		Head cheese	
Choice lambs16	17 16	Head cheese	As as
Medium lambs 18	19	Tongue & blood	
Medium lambs		Source 1614	
Medium lambs	20 14		
Medium lambs	14 18	Polish sausage	PURE VINE
Medium lambs	14 18 82	Minced luncheon specialty, choice   19	PURE VINE
Medium lambs	14 18	DRY SAUSAGE	PURE VINE
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 18 82 17	DRY SAUSAGE Cervelat, choice, in hog bungs	
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 13 32 17 15	DRY SAUSAGE Cervelat, choice, in hog bungs	
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 18 82 17 15	DRY SAUSAGE Cervelat, choice, in hog bungs	A. P. CALLAHAN &
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 13 32 17 15 6 8 7	DRY SAUSAGE Cervelat, choice, in hog bungs	A. P. CALLAHAN &
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 13 32 17 15	DRY SAUSAGE   Cervelat, choice, in hog bungs   36	A. P. CALLAHAN &
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb fries         28           Lamb tongues         17           Lamb kidneys         15	14 13 82 17 15	DRY SAUSAGE   Cervelat, choice, in hog bungs   36	A. P. CALLAHAN & CHICAGO, IL
Medium lambs         15           Choice saddles         20           Medium saddles         19           Choice fores         12           Medium fores         11           Lamb tries         28           Lamb tongues         17           Lamb theteys         15	14 13 82 17 15 6 8 7 10 5	DRY SAUSAGE Cervelat, choice, in hog bungs	A. P. CALLAHAN & 1

CURING MATERIALS	Owt.
Strite of soda (Chgo. w'hee stock).  In 400-lb. bbls., delivered	8.75
altpeter, less than ton lots f.o.b. N. Y.: Dbl. refined granulated	8.00
Small crystals	9.00
Large crystals	10.00
ure rfd. powdered nitrate of soda	5.90
only, f.o.b. Chicago, per ton:	7 00
Medium, dried	10.20
Rock	0.00
Standard gran., f.o.b. refiners (2%)	4.35
f.o.b. Reserve, La., less 2%	4.10
Mock Sugar Kaw, 96 basis, f.o.b. New Orleans Standard gran., f.o.b. refiners (2%) -ackers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% -extrose, in car lots, per cwt. (Cotton) - ln paper bags.	$3.64 \\ 3.59$
SAUSAGE CASINGS	
(F O R Chicago)	
Beef casings: Domestic rounds, 180 pack	.16
Domestic rounds, 140 pack	.30
Export rounds, medium.	.21
No. 1 weasands.	.06
No. 2 weasands	.12
No. 2 bungs. Middles, regular	.45
(Prices quoted to manufacturers of sausage Beef casings.  Beef casings.  Domestic rounds, 180 pack.  Domestic rounds, 180 pack.  Export rounds, wide.  Export rounds, medium.  Export rounds, marrow.  No. 1 weasands.  No. 2 bungs.  No. 2 bungs.  Middles, regular  Middles, select, wide, 26224 in.  Middles, select, extra, 2½ in. & up.  Dried bladders  12-15 in. wide, flat.  8-10 in. wide, flat.  6-8 in. wide, flat.  Cork casings:  Narrow, per 100 yds.	.80
12-15 in. wide, flat	.80
8-10 in. wide, flat	.85
6-8 in. wide, flat	.25
Pork casings:  Narrow, per 100 yds.  Narrow, special, per 100 yds.  Medium, regular.  English, medium  Wide, per 100 yds.  Extra wide, per 100 yds.  Export bungs  Large prime bungs.  Medium prime bungs.	1.75 1.50
Medium, regular English, medium	1.10 1.00
Extra wide, per 100 yds	.80
Large prime bungs	.14
Medium prime bungs	.081/6
	.14
SPICES (Basis Chicago, original bbls., bags or bale	98.)
(Basis Chicago, original bbls., bags or bale Whole 6           Allapice, prime         22           Resifted         25½           Chill preper         25½	round 26
Resifted	271/2
Powder	23
Zanzibar	22 171/2 121/4
African 91/2 Mace. Fancy Banda 60	121/4
Pepper	62 57
Mustard flour, fancy	34 21
Mustard flour, fancy   No. 1	24 2214
East & West India Blend Paprika, Spanish	16
Fancy Hungarian	441/4
Pepper, Cayenne	39 26
Black Malabar	1814
Pepper, white Singapore	12%
Muntok 91/4 Packers	111%
SEEDS AND HERBS	
	Ground r Saus.
Caraway seed	60 66
Coriander Morocco bleached1214	29
Caraway seed         Whole for the control of the	1314

#### GARS

OMPANY

## MARKET PRICES

New York

DRESSED BEEF City Dressed Choice, native, heavy. 21 1/4 623 Choice, native, light. 21 622 Native, common to fair. 17 618
Western Dresed Beef
BEEF CUTS
No. 1 ribs
DRESSED VEAL
DRESSED VEAL     Good   16 @17½   Good   15 @16   Good   14 @15   Good
DRESSED SHEEP AND LAMBS           Genuine spring lambs, good         17½@18½           Genuine spring lambs, good to medlum.         17 @18           Genuine spring lambs, medium.         16½@17           Sheep, good         8 @10           Sheep, medium         6 @ 8
DRESSED HOGS
Hogs, good and choice (110-140 lbs.) head on; leaf fat in
FRESH PORK CUTS
Pork loins, fresh, Western 10@12 lbs.     13     @14       Shoulders, Western, 10@12 lbs.     av.     12     @13       Butts, regular, Western.     14     @15       Hams, Western, fresh, 10@12 lbs.     av.     15     @16       Plenics, Western, fresh, 6@8 lbs.     av.     11     @12       Pork trimmings, extra lean.     16     @17       Pork trimmings, regular, 50% lean.     9     @10       Spareribs     12     @13
COOKED HAMS
Cooked hams, choice, skin on, fatted35 Cooked hams, choice, skinless, fatted37
SMOKED MEATS   Regular hams, \$\frac{1}{2}\$ (10 lbs. av   19 \) \( \frac{9}{2}\$ (20 lbs. av   19 \) \( \frac{9}{2}\$ (21 lbs. av   19 \) \( \frac{9}{2}\$ (21 lbs. av   19 \) \( \frac{9}{2}\$ (21 lbs. av   18 \) \( \frac{9}{2}\$ (21 lbs. av   19 \) \( \frac{9}{2}\$ (21 lbs. av   18 \) \( \frac{9}{2}\$ (21 lbs. av   15 lbs. av   15 \) \( \frac{9}{2}\$ (21 lbs.

#### FANCY MEATS

Fresh steer tongues, untrimmed16c	a pound
Fresh steer tongues, l. c. trimmed 28c	a pound
Sweetbreads, beef	
Sweethreads, veal60c	a pair
Beef kidneys11c	a pound
Mutton kidneys5c	each
Livers, beef	a pound
Oxtails14c	a pound
Beef hanging tenders30c	a pound
Lamb fries12c	a pair

#### BUTCHERS' FAT

Shop Fat												.\$1.2	5 per	ewt.
Breast Fat														
Edible Suet											è	. 2.7	5 per	ewt.
Inedible Suc	t					•						. 2.2	5 per	ewt.

#### **GREEN CALFSKINS**

	5-9	914-1214	1216-14	14-18	18 up
Prime No. 1 veals.	22	3.20	3.55	3.60	4.10
Prime No. 2 veals.	20	2.90	3.25	3.30	3.70
Buttermilk No. 1.	17	2.70	3.05	3.10	
Buttermilk No. 2.	16	2.55	2.90	2.95	
Branded gruby	14	2.00	2.30	2.35	2.40
Number 3	1.4	2.00	2.30	2.35	2.40

#### WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on November 27, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs.1	9.00@20.50			
500-600 lbs	9.00@20.50		\$20.50@22.00	\$21.50@22.00
600-700 lbs.2 1	9.50@21.00	\$20.00@21.50	20.50@22.00	21.50@22.00
700-800 lbs.2	9,50@21.00	20.00@21.50	20.50@22.00	21.00@21.50
STEER, Good:				
400-500 lbs.1 1	6.00@19.00	********		
500-600 lbs	6.00@19.00	17.00@20.00	17.00@20.00 17.00@20.00	18.50@20.00 18.50@20.00
700-800 lbs. <sup>2</sup>	6.50@19.50	17.00@20.00	17.00@20.00	18.50@20.00
STEER, Commercial:				20120 92000
	2 50 62 10 00		14.00@17.00	15.00@18.00
400-600 lbs. <sup>1</sup>	3.50@16.50	14.00@17.00	14.00@17.00	15.00@18.00
STEER, Utility:				anno ganno
	1 50@19 50	19 50@11 00	19 50/214 00	
400-600 lbs.1 1	1.30@13.30	12.50@14.00	12.50@14.00	********
COW (all weights):				
Commercial 1 Utility	2.50@14.00	12.50@13.50	13.00@14.00	***********
	0.75@12.50 0.75@11.25	11.50@12.50 10.50@11.50	12.00@13.00 11.00@12.00	12.00@13.00 11.00@12.00
Canner 1		10.000211.00	11.000012.00	11.00@12.00
Fresh Veal and Calf:				
VEAL, Choice:			*	
80-130 lbs 1	5 00@16 00	16.00@18.00	16.00@18.00	17.00@18.00
130-170 lbs	4.00@15.00	16.00@18.00	15.00@17.00	17.00@18.00
		**********	20100 @ 21100	
VEAL, Good:	200011000	14 00 @ 10 00	11.00.015.50	10.00.015.00
50- 80 lbs	3.00@14.00	14.00@16.00 $14.50@16.50$	14.00@15.50 $14.50@16.00$	16.00@17.00 15.00@16.00
130-170 lbs 1	3.00@14.00	11.000210.00	13.50@15.50	13.00@10.00
VEAL, Medium:				
50- 80 lbs 1	2 00@13 00	12.50@14.00	12.50@14.00	15.00@16.00
80-130 lbs 1	2.00@13.00	13.00@14.50	13.00@14.50	14.00@15.00
130-170 lbs 1	2.00@13.00	12.00@13.00	12.50@13.50	13.00@14.00
VEAL, Common:				
All weights 1	0.00@12.00	11.00@13.00	11.00@12.50	12.00@13.00
	0.00 @ 22.00	22.00@20.00	11.00@12.00	12.00 ( 10.00
Fresh Lamb and Mutton:				
LAMB, Choice:	F 00 010 00	40.00.048.00	40.000000000	
30-40 lbs	5.00@16.00	16.00@17.00 15.50@16.50	16.50@17.50 16.00@17.00	17.00@17.50 16.50@17.50
45-50 lbs 1	4.00@15.00	15.00@16.00	15.00@16.00	15.50@16.50
50-60 lbs 1	3.50@14.50	14.00@15.00	14.50@15.50	15.00@15.50
LAMB, Good:				
30-40 lbs 1	4.00@15.00	15.00@16.00	16.00@17.00	15.50@16.00
40-45 lbs, 1	4.00@15.00	14.50@15.50	15.00@16.00	16.00@16.50
45-50 lbs 1	3.00@14.00	14.00@15.00	14.50@15.00	15.00@16.00
	2.50@13.50	13.50@14.50	13,50@15.00	14.00@15.00
LAMB, Medium:				
All weights 1	2.00@14.00	13.00@15.00	13.50@15.00	14.00@15.00
LAMB, Common:				
All weights 1	1 00@12.00	12.50@14.50	12.50@14.00	*******
	212262200	AMIGO (G. A. I.I.O.)	AMIOU GETATOU	********
MUTTON (Ewe), 70 lbs. down:	0 *00 * *0			
Medium	6.50@ 7.50 5.50@ 6.50	7.50@ 8.50 6.50@ 7.50	7.00@ 8.00 6.00@ 7.00	*******
Common	4.50@ 5.50	5.50@ 6.50	5.00@ 6.00	*******
Fresh Pork Cuts:4			0101 @ 0100	
LOINS No. 1 (Bladeless Incl.):	0 80 0 10 80	10 7001170		
8-10 lbs	2.50@13.50	13.50@14.50 13.50@14.50	13.00@14.00 13.00@14.00	13.00@14.00 13.00@14.00
12-15 lbs 1	2.50@13.00	13.50@14.00	12.50@13.50	12.50@13.50
16-22 lbs	12.00@12.50		14.0000	12.00@12.50
SHOULDERS, Skinned, N. Y. Styl	le:			
8-12 lbs			12.00@13.00	
	T. T. GARAGO		12.00 (6 10.00	********
BUTTS, Boston Style:	0.00.010.00		40 40	44
4- 8 lbs 1	2.00@13.00	******	13.50@14.50	13.50@14.50
SPARE RIBS:				
Half Sheets 1	10.00@11.00	*******	*********	
TRIMMINGS:				
Regular	7.00@ 7.50	*******		
		*******		********

¹Includes helfer 300-450 lbs. and steer down to 300 lbs at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 pound box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb, and mutton prices apply to straight and calculated carcass basis.

#### ARMOUR CHRISTMAS GIFTS

Keeping pace with the increasingly popular practice of giving choice food assortments as Christmas gifts, Armour and Company is offering, for the 1940 Yuletide season, Star ready-to-eat ham in a selection of five handsome packages; Star bacon and fancy sausage in colorful gift wrappings and Cloverbloom table-dressed poultry. Party Specials suggested by Armour include Treet, cocktail style frankfurts and sausage, vienna sausage, ham

spread and a potted ox tongue.

Other items in the Armour gift group are an assortment of 13 packages of Cloverbloom cheeses and cheese spreads in a figured spun aluminum hospitality salad bowl with wooden fork and spoon and an American Beauty sewing box packed with a popular brand of cologne, dusting powder, toilet soaps, complexion creams and other items. A men's set, packed in genuine leather kit, contains shaving cream and other toilet accessories.

# Tallow and Greases Hold Steady at High Levels

Good business passes in extra at New York at 43/4c, unchanged from previous sales—Producers closely sold up; absence of unsold stocks overhanging market a constructive factor—Lighter trade in greases, with offers firmly held.

TALLOW .-- A firm tone continued to rule the tallow situation at New York this week, with an estimated 20 to 25 tanks changing hands at 4%c for extra, unchanged from previous sales, and the best prices of the upturn. Local and outside soapers were the buyers. A Cincinnati interest continued to display buying interest at unchanged prices, but some of the local soapers showed a tendency to back away from the market temporarily, apparently influenced by the unsteady tone in related markets, such as lard and cottonseed oil. However, while producers were keeping closely sold up, there was no great pressure of tallow offerings and little or no indication of any unsold stocks of consequence overhanging the

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At New York, edible was quoted at 4%c; extra, 4%c, and special, 4%c.

Chicago tallow market turned slightly easier this week, with local buying interest somewhat restricted, prices toward the end of the week showing fractional declines from those quoted a week earlier. At midweek, the market was reported steady, with consumer interest still in the market at the list at Cincinnati; several tanks of prime sold at 4%c, Chicago, December delivery, while 41/2c was bid at Cincinnati for special. On Thursday, consumer interest at 4%c for prime and 4%c for special was confined to Cincinnati for January delivery, with %c less bid at that point for December delivery. A few tanks of prime sold at 4%c, Chicago, and a tank of off-prime at 4%c; special sold at 4%c, Chicago, prompt. Thursday's tallow quotations at Chicago were:

Edible tallow				0													4%
Fancy tallow																	4%
Prime packers																	
Special tallow												٠	٠	۰	٠	4%	@41/4
No. 1 tallow		۰	۰				۰				٠						414

STEARINE.—The market was firmer, rallying %c from the recent lows to 6%c, sales, for oleo. Producers' offerings were lighter. The market situation has been greatly strengthened by export business in stock.

At Chicago, the market was moderately active and very steady, with prime 5% @6c.

OLEO OILS.—Interest was small and routine at New York, with the market steady. Extra was quoted 64@6%c; prime, 6@6%c, and lower grades, 5%@6%c.

At Chicago, the market was steady

but quiet. Extra was quoted at 7c.

GREASE OILS.—Demand was fair at New York and the market stronger, partly the result of firmness in raw materials. No. 1 was quoted at 7%c; No. 2, 7%c; extra, 8%c; extra No. 1, 8c, winter strained, 8%c; prime burning, 9c, and prime inedible, 8%c.

Grease oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7c; extra, 7¾c; extra No. 1, 7½c; extra winter strained, 8c; special No. 1, 7%c; prime burning, 8½c; and prime inedible, 8½c. Acidless tallow oil was quoted in the Chicago market at 7¼c.

NEATSFOOT OIL.—Demand was quiet at New York and the market slightly easier. Cold test was quoted at 154c; extra, 84c; extra No. 1, at 8c, prime, 8½c, and pure, 10%c.

Neatsfoot oil quotations at Chicago were: Cold test, 14%c; extra, 7%c; No. 1, 7%c; prime, 8c, and pure, 10%c.

(See page 33 for later markets.)

GREASES.—The market at New York was featured by moderate trading at the recently established levels of 4%c for yellow and house, but owing to the unsteadiness in the lard market, grease consumers showed a tendency this week to move a little more slowly pending developments. Producers are well sold up and offerings as a result were very steadily held. The fact that tallow held the recent gains furnished some support to the grease market, and it was noticeable that there was no pressure of outside greases.

At New York, choice white was quoted at 4%c; yellow and house, 4%c, and brown 4@4%c.

The grease market at Chicago turned softer this week, the drop in quotations ranging from % to %c on various items. White grease was offered at Chicago at 4½c on Tuesday, with a fair movement outside at steady prices; on Wednesday, a few tanks sold at 4%c, Cincinnati, for December delivery. Also reported on Wednesday were sales of yellow grease at 4%c, Chicago, and of a tank of good brown grease at 4c, Chicago. On Thursday, consumer interest for white grease was confined to Cincinnati for January delivery, with %c less bid at Cincinnati for December delivery. Consumers were bidding 4c, Chicago, for yellow grease. Quotations in the Chicago grease market on Thursday were as follows:

Choice white grease.						٠				۰					۰				41/4
A-white grease				0			۰			 ۰		0	0	0	0	۰	0		4%
B-white grease			0 0				0	a											4%
Yellow grease, 10-13	5	f.	f.	.8	ı.				0 4		a	0		0		۰		٠	4%
Yellow grease, 16-20	1	1.1	f.1	R,														۰	4
Brown grease								0		 0	0		0	0	0		0		8%

Watch the Classified Advertisements page for bargains in equipment.

#### BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.) November 28, 1940

An easier tone developed in the byproducts market at Chicago this week; volume of trading dropped and many items were more or less nominal.

#### Blood

Last sales of blood reported at \$2.75, with buyers' and sellers' ideas now apart as indicated by range.

#### Digester Feed Tankage Materials

The 11@12% digester feed tankage quoted nominally lower; this market very quiet. Unground 6@10% tankage unchanged.

#### Packinghouse Feeds

Packinghouse feeds steady at last week's prices; trade reported good, considering weather conditions.

		Carlots, Per ton
60% digester tankage	 	.\$47.50
50% meat and bone scraps	 	. 45.00
Blood-meal	 	. 55.00
Special steam hone-meal		55.00

#### Bone Meals (Fertilizer Grades)

No changes reported in bone meal market, which remains inactive.

												Per ton	
Steam,	ground,	3 2	A	50.					۰			\$ 35.00 32.50@85.00	)

#### Fertilizer Materials

Hoof meal firmer this week on improved interest; other items in this category continue nominally unchanged.

#### Dry Rendered Tankage

Cracklings inactive and easier; last sales at inside quotations shown.

Hard present and amplifus successed	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)	
above 48% protein (high test) Soft pressed pork ac. grease and	.57%@.00
quality, ton	35.00@87.50
quality, ton	32,50@35.00

#### Gelatine and Glue Stocks

Gelatine and glue stocks quiet.

	 9	 - da-	
			Per ton
Calf trimmings	 	 \$	25.00
Sinews, pizzler	 	 	18.00
Cattle jaws, si Hide trimming			
Pig akin acran			

#### Bones and Hoofs

No changes in this market.

																					Per	ton
Round shins,	heav;	F																	.1	3		50.00
	light					۰		٠	۰		٠									47	.506	250.00
Flat shins, he	ght .	• •								0										42	.506	₹45.00 40.00
Blades, butto Hoofs, white	ocks,	sì	10	u	k	le	r	8		å	;	t	h	ij	r	b	8			37	.504	\$40.00 55.00
Hoofs, house Junk bones .	run,	11	121	a	Ri	10	T	t	e	đ								۰		25		27.50

#### Animal Hair

Animal hair market continues inactive; no price changes reported.

Winter coil dried, per ton	\$52,50@55,00
Summer coil dried, per ton	25.00@30.00
Winter processed, black, lb	740 840
Winter processed, gray, lb	7 @ 7%
Summer processed, gray, lb	3 @ 3%0
Cattle switches	@ 8%0

#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

#### Ammoniates Ammonium sulphate, bulk, per ton, basis ex-

vessel Atlantic ports\$28.00
Blood, dried, 16% per unit
Unground fish scrap, dried, 111/2 m ammonia,
16% B. P. L., f.o.b. fish factory3.25 & 10c
Fish meal, foreign, 11 1/2 mmonia, 10%
B. P. L., c.i.f. spot 51.00
December shipment 51.00
Fish scrap, acidulated, 70% ammonia, 3%
A. P. A., f.o.b. fish factories2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel
Atlantic and Gulf ports 27.00
in 200-lb, bags
in 100-lb. bags
Fertilizer tankage, ground, 10% ammonia,
10% B. P. L. bulk
nia, 15% B. P. L. bulk
Phosphates
Fotreign bone meal, steamed, 3 and 50 bags,
per ton, c.i.f\$32.50
Bone meal, raw, 41/4 % and 50%, in bags,
per ton, c.i.f
Superphosphate, bulk, f.o.b. Baltimore, per
ton, 16% flat 8.50
Daw Randanad Manhana
Dry Rendered Tankage
50/55% protein, unground

#### EASTERN FERTILIZER MARKETS

New York, November 27, 1940.

The past week was a quiet one and very little trading was reported in cracklings, although some local material was sold at 55c per unit, f.o.b. New York. Offerings of South American cracklings are hard to obtain at the present time. Tankage was sold at \$2.60 and 10c, f.o.b. New York, with the market fairly well sold up.

Blood is offered at \$2.50, f.o.b. New York, with little buying interest noted. Offerings of fish meal are still scarce and a good demand is reported from both feed and fertilizer buyers.

#### MISCELLANEOUS OILS IN 1939

Manufacturers of vegetable and animal oils not otherwise classified reported a slight increase in employment and decreases in wages and production for 1939 compared with 1937, according to preliminary figures released by the Bureau of the Census. Information is based on returns from the 1939 Census of Manufactures.

Products of the industry in 1939 were valued at \$30,456,835, a decrease of 15.9 per cent from the 1937 valuation of \$36,200,028. Wage earners in 1939 numbered 1,108, an increase of 3.7 per cent over 1,068 workers employed in 1937, while wages, at \$1,236,515, showed a decline of 1.6 per cent from the 1937 total. Number of establishments engaged in manufacturing such oils increased from 38 to 54.

As classified for census purposes, this industry embraces firms engaged primarily in production of vegetable and animal oils not included in other classifications, such as neatsfoot and other animal oils and coconut, peanut and other vegetable oils. Figures on cottonseed oil, linseed oil, essential oils, fish oil and soybean oils are not included in this classification, but are analyzed in other census returns.

# Cotton Oil Futures Buoyed **Up As Other Markets React**

Lose 20 points but lack of pressure makes for steadiness-Slow movement of crude is a supporting factor -Coconut and soybean oils steady.

OTTONSEED oil futures at New York suffered a setback of about 20 points from the recent highs as a result of scattered speculative selling and liquidation, brought about by continued weakness in lard and reactionary trends in other markets. However, there was no great pressure on oil as hedge selling has diminished considerably; on a scale downward the market met demand from the trade for the nearby positions and buying of May oil by a broker with outstanding commission house connections.

Absorption on resting orders and some profit taking appeared on the small sell-offs, but cottonseed oil displayed independent steadiness. was due to the slow movement of crude in the South and continued firmness in both crude and seed prices compared with the New York futures market. The hedging basis was less satisfactory than it has been of late. Hedge selling may have been kept down somewhat this week due to offerings to the government in connection with its purchase program.

Consumer demand for oil and shortening slowed up somewhat, but cash circles were very optimistic over the rate at which consumers were taking delivery for both oil and shortening against their recent purchases. There is considerable talk that consumption this month may reach a very high figure.

Crude oil was quiet but firm and prices held within striking distance of the season's best levels. A little oil moved in the Southeast at 47%c and a little in the Valley at 43/4c, but it was believed that buyers would have to pay 5c to dislodge any round lots.

COCONUT OIL .- Demand was moderate at New York and the market was steady with quotations at 2%@3c. The Pacific coast market was around 21/2c.

CORN OIL .- Offerings continued scanty. The New York market was passed at 4%c, basis Decatur, and the market displayed a steady tone owing

called 5%c nominal. Indianapolis oil

sold at 5%c and was 5%c asked.

SOYBEAN OIL .-- A fair business to strength in beans and the slow bean movement to mills. Nearby oil was later quoted at 41/4 @4%c and forward delivery at 4%c bid.

In the New York futures market, December and May bean oil sold at 4.65c, representing a switch by speculators.

PALM OIL .- The market was quiet and steady at New York. Spot Sumatra and Nigre were quoted at 24c in tanks and forward shipment at 1%c in bulk.

OLIVE OIL FOOTS .- The market was rather quiet at New York and quoted at 91/2c. tank basis.

PEANUT OIL.—Last sales of Southeast crude were made at 5c and the market was steady at that level.

COTTONSEED OIL.—Valley Southeast crude were quoted Wednesday at 4%c bid; Texas, 4%c nominal at common points; Dallas, 4%c nominal.

Futures market transactions for the week at New York were:

#### FRIDAY, NOVEMBER 22, 1940

		-Ra	nge-	-Cl	osing-
	Sales	High	Low	Bid	Asked
December	4	587	585	585	587
January		589	587	589	591
February				594	nom
March	14	602	598	601	602
April		***		606	nom
Мау	44	612	606	610	trad
June				612	nom
July		616	612	615	616
Sales 88 contra					
SATURD	AY, N	OVEME	BER 23,	1940	
December	2			583	587
January				588	591
February				592	nom
March		602	602	599	601
April				603	nom
May	12	610	608	608	609
June				613	nom
July	6	614	614	614	trad
Sales 22 contra	ets.				
MONDA	Y, NO	VEMB	ER 25,	1940	
December	10	587	584	584	trad
January	3	592	592	587	592
February				591	nom
March				600	601
April				605	nom
May	39	612	607	608	trad
June				613	nom
July	10	616	613	615	trad
Sales 62 contra	acts.				
TUESDA	Y, NO	VEMB	ER 26,	1940	
December	28	583	582	582	trad
January	3	587	587	587	trad
February				592	nom
March	. 1	596	596	596	599
April				600	nom
May	29	607	608	605	606
June				610	BOTS

#### 610 Sales 74 contracts.

1	N.E	ш	B	u	53	3 L	AY,	MOAFW	BEK X	, 1990	
Decemb							50	581	579	580	trad
January										585	587
Februar March	У						8	595	592	590 594	nom 596
April				۰			42	604	600	598 602	nom 08tr
June							30	610	608	605 608	610
Sales	13	10	e	0	n	tr	acts.				
	T	H	U	E	LE	T	AY.	NOVEM	RER 98	1940	

#### 579 11 36 16 (See page 33 for later markets.)

#### VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Val-
ley points, prompt
White deodorised, in bbls., f.o.b. Chgo6%@6%
Yellow, deodorized 6 @6%
Soap stock, 50% f.f.a. f.o.b. consuming points
Soybean oil, f.o.b. mills, in tanks 4
Corn oil, in tanks, f.o.b. mills
Coconut oil, sellers tanks, f.o.b. coast2% @2%
Refined coconut, bbls., f.o.b. Chicago8 @8%

#### **OLEOMARGARINE**

		0.		-		-	-		-	ψ.	 		~									
White domesti	c ve	ret	a	b	le															 14	11	4
White animal	fat.							۰			 0	0				٠				.13	13	5
Water churne	d par	str	y								۰					۰	٠			. 15	3	
Milk churned	pasti	7.					0	0 1			0	۰			۰	0	۰	0	۰	 . 12	3	
White "nut"	type.																			. 8	9	
Tomotoble tom																						

#### **Processed Meat Output**

(Continued from page 10.)

month, and canned beef output increased about 2 million lbs. during this time.

Quantities of the kinds of meat canned during October, 1940, compared with 1939, were as follows:

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602

nom trad

> 587 591

601

trad 592

nom 601

nom

trad

	Oct. 1940 lbs.	Sept. 1940 lbs.	Oct. 1939 Ibs.
Beef	2,793,496 21,779,434	6,702,711 12,959,900 2,691,970 1,450,390 10,374,729	7,994,206 14,759,939 8,257,914 18,447,428 12,994,462
Total	62,938,483	34,179,700	57,458,949

Total meat and meat products canned during the packer year 1939-40 and earlier years:

	Total lbs.	Oct. lbs.
1940	 .721,244,198	62,938,483
1939	 .581,391,575	57,453,949 46,726,727
1938 1937	 .545.829.857	39.514.447

Total production of canned pork during October was 15,411,280 lbs. compared with 12,959,900 lbs. in September and 14,799,939 lbs. in October, 1939. Pork canned during the year totaled 272,704,946 lbs. compared with 190,519,310 lbs. a year earlier. Volume of pork canned during each month of 1940, 1939 and 1938:

	1940 lbs.	1939 lbs.	1938 lbs.
November	17.312.551	13,228,676	8,306,216
December	26,172,605	18,040,443	11,282,998
January	30,963,195	18,144,500	12,610,616
February	31,356,612	15,571,564	10,068,201
March	29,207,296	15,784,576	8,884,381
April	23,769,917	12,829,611	8,478,878
Мау	21.535,514	15,917,949	9,332,555
June	23,519,786	18,342,979	12,457,957
July	22,748,501	17,399,603	13,020,876
August	17,747,789	17,627,273	12,925,656
September	12,959,900	12,872,688	8,600,804
October	15,411,280	14,759,939	10,277,940
Total	272,704,946	190,519,310	126,247,078

The increasing demand for canned hams and luncheon meats has been an important factor in the gains made in canned pork,

#### HOLIDAY ASSORTMENTS

Eight assortments of holiday gift packages, containing a wide variety of sausage and meat specialties, are being offered this year by Weisel & Co., Milwaukee, which for many years has made a specialty of shipping its product to all parts of the nation.

Each of the Weisel assortments is wrapped in gaily colored Christmas parchment or bright cellophane, nested in shredded paper for protection and sprinkled with shredded cellophane, then packed in a substantial shipping container.

Information about the assortments is contained in an illustrated 4-page folder distributed by the company, which is accompanied by an order blank, an introductory letter carrying a colored illustration of some of the company's luncheon meats, a holiday price list on individual items and self-addressed return envelope requiring no postage. Recognizing that selective service has opened a new market for food gifts this Christmas, the company reminds customers to "remember the boys in camp."



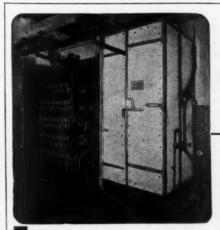
#### FINANCIAL NOTES

An extra dividend of 75c per share on common stock has been declared by John Morrell & Co., payable December 18 to all shareholders of record on December 2.

Beech-Nut Packing Co. has announced an extra dividend of 25c per share of the common stock in addition to the regular quarterly dividend of \$1.00. Both are payable on January 2 to stockholders of record on December 10.

A quarterly dividend of 30c has been declared by Swift & Company on the common stock, payable January 1 to stockholders of record on December 2.

First National Stores has announced a quarterly dividend of 62½c on the common stock, payable January 2 to shareholders of record on December 3.



Manufactured under Patents: No. 1,690,449 (Nov. 6, 1928), No. 1,921,231, (Aug. 8, 1933). Other Pats. Pend.

# Arm Your Plant with the New JOURDAN...

your most formidable weapon for combating lost sausage profits!

The new JOURDAN PROCESS COOKER was designed and built to capture the spoils of the rich sausage market. Incorporating the most advanced and thoroughly modern sausage cooking methods

known to the industry, the JOURDAN guarantees a superior product, substantial savings in shrink, lower operating costs and increased production. If the obsolete steam box or cooking vat is robbing you of sausage profits, switch now to the efficient JOURDAN with automatic control.

#### JOURDAN PROCESS COOKER CO.

814-832 WEST 20th STREET • CHICAGO, ILLINOIS
WESTERN OFFICE: 3223 SAN LEANDRO STREET • OAKLAND, CALIFORNIA

## HIDES AND SKINS

Packers sell 75,000 hides at irregular prices, including 46,000 branded cows at ½c off—Branded steers offered ½c down—Heavy cows off ¼@½c—Native steers, extreme light stock, steady.

#### Chicago

PACKER HIDES .- Despite a fair movement of hides this week, totalling a little over 75,000, the position of the packer hide market is none too clearly defined at the moment. Branded cows, which made up about two-thirds of the volume, sold off 1/2c from the price paid outside packers previous week; there has been no representative trading in light cows; heavy cows moved in a fair way at %c down from outside packers' trading price last week, and moved down another 1/4 c later on one car. Native steers, and light and extreme light Texas steers sold steady; extreme light native steers moved steady with last week's nominal figure; heavy branded steers are offered 1/2c lower.

Stock of very light average seems to find a ready market, but heavier hides are slow. Tanners have been anticipating some further improvement in leather values and are somewhat disappointed so far. Packers generally are inclined to keep hides moving, so as to maintain a well sold up position going into winter production.

Under the influence of weak securities markets, hide futures have slumped off 48@54 points since last Friday, although showing a firming tendency late this week.

One packer sold 1,000 Nov. Cleveland native steers late this week at 14c, steady; 900 moved at week-end at 14c, f.o.b. Pittsburgh. A total of 5,200 Nov. extreme light native steers sold at 14½c, and 1,200 Sept. to Nov. moved later at same figure; this is steady with last week's nominal figure, but ½c under last actual trading, and closely sold

Butt branded and heavy Texas steers are available at 13c, or ½c off; 3,000 Colorados sold at 12½c for Nov., a decline of ½c, and more available later although 12½c declined early in some directions. Two packers sold 4,400 light Texas steers early at 12½c, dating Oct. forward into kill; bid of 12c later declined. One lot of 2,000 mostly Nov. extreme light Texas steers sold steady at 13½c.

A total of 10,000 Oct.-Nov. heavy native cows sold early at 13½c; an Indiana packer secured ¼c premium for a car Nov. washed heavy cows at 13½c; later one packer sold 900 Nov. in the Chgo. market at 13c, and Association sold 1,000 Nov. also at 13c. River point light native cows were well sold up earlier at 14c; offerings of northern light cows at 13½c have not attracted buyers, and some claim they can be bought ½c down. One packer

sold 1,200 Dallas Nov. light cows, with a few extreme light native steers included, at 13%c. All packers moved a total of 46,000 mostly Nov. branded cows at 12%c.

Native bulls have been offered at 9½c, brands at 8½c.

Withdrawals from Exchange warehouses during first 26 days in Nov. totalled 64,481 hides, as against 92,081 during same period in Oct. Warehouse stocks on Nov. 26th were down to 422.855 hides.

OUTSIDE SMALL PACKER.—Some outside small packer all-weights around 47 lb. avge. have sold at 12½c, selected, for natives, brands ½c less; other lots of similar average held at 12½c are unsold, with 12c reported bid, while some slightly heavier stock is reported offered down to 12c from less desirable sections. Hides running 43-44 lb. avge. are said to be salable at 12½c, if offered.

PACIFIC COAST.—The Coast market has been quiet since the movement of Oct. hides several weeks back at 11½c, flat, for steers and cows, f.o.b. shipping points. Nov. packs will be closed shortly, when there should be some action in this market, which some quote nominally around ½c lower.

FOREIGN WET SALTED HIDES.— The South American market has been kept well sold up and is now approaching early summer quality. Steady prices prevailed this week, although reported trading so far has been light. A pack of 4,000 Wilson steers sold early midweek at 94 pesos, equal to 14%c, c.i.f. New York, steady with last reported trading late last week. A few reject heavy steers sold later, also at steady prices.

COUNTRY HIDES .- Offerings are a little more plentiful in the country market, following the soft tone of the packer market. The season is at hand, also, when country slaughter begins to show an increase. Buyers do not seem to be overly active at the moment. Some fairly light average untrimmed allweights were reported moving at 10 1/2 c flat, equal to 114 @1112c selected, del'd while buyers express ideas around 10c flat, or 10%c selected, for stock around 47-48 lb. avge. Heavy steers and cows are dull and nominal at 814@81/2c flat, trimmed. Buff weights reported rather slow and quoted 1114@ 111/2c, selected, for trimmed hides. Upper leather tanners have backed away from the market and are not showing much interest in trimmed extremes; some quote 13@131/2c, selected, others claim 12% @13c closer to market for actual trading. Bulls quoted around 61/2c; glues around 7% @8c nom.; allweight branded hides 8% @9c, flat.

CALFSKINS.—Packer calfskins were active, with the spread between lights and heavies narrowing. Northern heavy calf last sold at 28½c; a bid of 28c was

declined late last week, and, while not renewed, packers express their unwillingness to consider less. River point heavies did not follow the last ½c advance paid on northerns; two packers sold a total of 8,500 Nov. River point heavies this week at 27c, steady with last actual trading. One packer sold 3,000 and another 5,000 Nov. light calf under 9½ lb. at 23½c, or ½c over last confirmed trading. Car Milwaukee allweight calf sold at 24½c. Two packers sold 8,000 Nov. southern calf at 21c, steady, mainly Ft. Worth and Dallas take-off.

Chicago city calfskins have been offered at last trading prices of 20c for 8/10 lb. and 24½c for 10/15 lb.; bids at ½c less were in the market at the opening of the week but not renewed, and bids were later solicited in some quarters. Straight countries are nominal around 16c flat. Last trading price of \$1.40 would be hard to duplicate on Chgo. city light calf and deacons but apparently none offered.

KIPSKINS.—Packer Nov. kipskins are available at last trading prices of 22c for northern natives and 21c for northern over-weights, southerns a cent less. Oct.-Nov. branded kips have been offered at 19c without moving. Aside from a few brands, packers are well sold to end of Oct., and one packer is sold into kill on natives.

City kipskins are still offered at last paid price of 20c without attracting buyers. Straight countries around 14½c flat.

Another packer sold 2,000 Oct.-Nov. regular slunks at the week-end at steady price of 80c; hairless last sold at 55c.

HORSEHIDES.—Trade is a little slower on horsehides and demand not as active; offerings, however, are only moderate. The market on city renderers, with manes and tails, is quoted \$5.90@6.00, selected, f.o.b. nearby sections; ordinary trimmed renderers \$5.70@5.90, del'd Chgo.; mixed city and country lots around \$5.25@5.35, Chgo.

SHEEPSKINS .- Dry pelts are quoted 21@22c per lb., del'd Chgo., for full wools; market quiet. Packer shearlings are moving only in a small way now, due to light production, but market called firm at \$1.65 for No. 1's, \$1.15@ 1.20 for No. 2's and 70@75c for No. 3's, and these prices said to be obtainable. Small packer shearlings quotable onehalf to two-thirds packer values, according to quality. Pickled skins are firmer, due to higher cost of foreign skins and difficulty in shipping rather than to any improvement in leather values; Dec. skins are reported sold up in most directions at \$5.50 per doz. packer pro-Packer wool pelts quoted duction. around \$2.50 per cwt. liveweight basis, last paid for late Nov. outside packer pelts, with outside small packer stock proportionately less, according to quality: some trading in mid-west packer pelts scheduled for next week.

#### **New York**

PACKER HIDES.—Last trading in Oct. native steers at New York was at

16c, or 1½c over the western market at that time; Oct. natives are well sold up. A few Oct. branded steers, and all of Nov. production are still held; brands quoted nominally on a parity with western market.

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CALFSKINS.—Although quantities have not been disclosed, collectors are understood to have sold calfskins within the following ranges, according to quality: 5-7's at \$1.65@1.75, 7-9's at \$2.45@2.55, and 9-12's at \$3.65@3.75, the top figures being steady with earlier trading. A packer sold 2,500 of the 5-7's at \$2.05; also 2,500 of 7-9's at \$2.95; 9-12's last sold at \$4.25 for export, while domestic buyers have had lower ideas.

#### CANADIAN HOG BELT

It will be largely from Canada's prairie provinces that the hogs will come to supply the increased requirements of the British market, according to Canadian sources. While all areas of the West will profit by the more extensive market, the fertile regions in northeastern Alberta will be the chief beneficiary, and the Melfort district of Saskatchewan and the Red River valley in Manitoba will also supply a goodly portion of the West's quota.

Roughly, the areas which grow the best barley crops are the ones which are most suitable for hog production. In this respect, the 100 mile stretch of country from Red Deer to Edmonton is regarded highly. Something of the potentialities of the Alberta area may be seen in the fact that in the first 40 weeks of 1939, 353,580 hogs were marketed from this province, while in the corresponding period this year marketings were 516,352 head. It is expected that Alberta will overtake Ontario in hog production next year.

#### CHICAGO COTTON OIL

Monday, Nov. 25.—Close: Dec. 5.74 b; Jan. 5.77 b; Mar. 5.87 b; May 5.92 b; July 6.01 b; cash close 5.75 n.

Tuesday, Nov. 26.—Close: Dec. 5.74 b; Jan. 5.77 b; Mar. 5.87 b; May 5.92 b; July 6.01 b; cash close 5.75 n,

Wednesday, Nov. 27.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.85 ax; May 5.89 ax; July 5.98 ax; cash close 5.75 n.

Thursday, Nov. 28.—Close: Dec. 5.70 ax; Jan. 5.75 ax; Mar. 5.83 ax; May 5.89 ax; July 5.98 ax; cash close 5.75 n.

Friday, Nov. 29.—Close: Dec. 5.70ax; Jan. 5.75ax; Mar. 5.83ax; May 5.89ax; July 5.98ax; cash close 5.75n.

#### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to November 29, 1940: To the United Kingdom, 41,912 quarters. A week ago, to the United Kingdom, 41,745 quarters.

## **WEEK'S CLOSING MARKETS**

#### FRIDAY'S CLOSING

#### **Provisions**

Hog products were weak with December and January lard at new lows on liquidation and quieter cash demand with continued heavy hog arrivals. Warehouse interests were buying near and selling distant months.

#### Cottonseed Oil

Cotton oil was barely steady on account of weakness in lard but pressure was limited and there was good speculative support for May oil at 6c level. Southeast and Valley crude, 4% clb. sales; Texas, 4% @4% clb. Texas seed, \$28@30 per ton; cash demand slower.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Dec. 5.77@5.80; Jan. 5,81@5.84; Mar. 5.91@5.94; May 6.00@6.01 sales; July 6.08@6.09; 45 lots; closing steady.

#### Tallow

New York extra tallow, 4% c lb.

#### Stearine

Stearine was quoted 6%c lb.

#### Friday's Lard Markets

New York, November 29, 1940.— Prices are for export. Lard, prime western, 5.10@5.20c; middle western, 5.00@ 5.10c; city, 4½c, refined continent, 6½c; South American, 6½@6½c; Brazil kegs, 6½c; shortening 8%c.

#### **NEW YORK HIDE FUTURES**

Monday, Nov. 25.—Close: Dec. 12.70; Mar. 12.54@12.55; June 12.35@12.40; Sept. 12.30 n; 138 lots; 2 to 10 higher.

Tuesday, Nov. 26.—Close: Dec. 12.52 @12.55; Mar. 12.24@12.25; June 12.05 @12.09; Sept. 12.01 b; Dec. (1941) 11.96 n; 199 lots; 18 to 30 lower.

Wednesday, Nov. 27.—Close: Dec. 12.23 b; Mar. 11.92@11.97; June 11.75 @11.76; Sept. 11.65 n; Dec. (1941) 11.55 n; 197 lots; 29 to 41 lower.

Thursday, Nov. 28.—Close: Dec. 12.32 @12.39; Mar. 12.05; June, 11.87@11.91; Sept. 11.80@11.86; 94 lots; 7 to 20 higher

Friday, Nov. 29.—Close: Dec. 12.45n; Mar. 12.13@12.15; June 11.95@12.00; Sept. 11.90n, 90 lots, 8@13 higher.

#### WATER HURTS FRESH MEAT

Did you know that water is one of the greatest enemies of fresh meat? Read chapter 5 of "PORK PACKING," The National Provisioner's test book, and have your men read it.

#### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 29, 1940 with comparisons:

	PACKER	HIDES		
V	Veek ended Nov. 29		Cor. w	reek,
Hvy. nat.			_	
strs	@14	@14	G G	14
Hvy. Tex.				
strs		@134	6 6	14
Hvy. butt brne				
strs	@13	@131	6 G	14
Hvy. Col.		-	_	
strs	@121/2	@13	0	1131/2
Ex-light Tex.				
strs	@131/2	@131		131/4
Brnd'd cows.	@121/4	@13	(g	13%
Hvy. nat.				
cows	@13	@13		114
Lt. nat. cows.1		131/4@14		14
Nat. bulls	@ 91/an	@ 91		10
Brnd'd bulls.	@ 81/ax			9
Calfskins2		2314 @281		25
Kips, nat	@22	@22		2014
Kips, ov-wt		@21		191/
Kips, brnd'd.1		181/2@191		17%
Slunks, reg	@80	@80		1.15n
Slunks, hrls	@55	55 @60	6	065

Light native, butt branded and Colorado steers ic per lb. less than heavies.

OTTOTAL ABOTE	ATTECTNE	CHATT	DAMPEDO
CITY AND	OUTSIDE	SWYLL	PAULERS
Nat. all-wts12	@1214 1	244 @13	12% @13%
Branded11	6012 1	2 @12%	124 @124
Nat. bulls	@ 8	8 @ 81/4	@ 9
Brnd'd bulls.	@ 71%	740 8	@ 81/4
Calfskins20	@241/ax	20@2414	2014@22
Kips	@20ax	@20	@18
Slunks, reg	@75n	@75n	@1.00
Slunks, hrls	@50n	@50n	@50

COUNTR	Y HIDES	
Hvy. steers 84@ 8%	@ 81/2	10 @1014
Hvy. cows 814 @ 814	@ 81/4	10 @10%
Buffs114 @114	11% @12	12 @1214
Extremes13 @131/4	13 @131/4	14 @14%
Bulls @ 61/2	@ 7	7%@ 7%
Calfskins @16n	@1614	@15
Kipskins @1414	@15	141/4@15
Horsehides5.25@6.00	5.25@6.00	4.50@5.25

| SHEEPSKINS | Pkr. shearlgs. | @1.65 | 1.60@1.65 | 1.40@1.50 | 1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.50 | 1.40@1.

#### TALLOW FUTURE TRADING

Monday, Nov. 25.—Close: Dec. 4.75@ 4.90; Jan. 4.75@4.90; Mar. 5.05@5.25; May 5.10@5.30; steady; 2 lots.

Tuesday, Nov. 26.—Close: Dec. 4.75@ 4.90; Jan. 4.75@4.90; Mar. 5.05@5.25; May 5.10@5.30; no sales.

Wednesday, Nov. 27.—Close: Dec. 4.75 @4.90; Jan. 4.75@4.90; Mar. 5.05@5.25; May 5.10@5.30; no sales.

Thursday, Nov. 28.—Close: Dec. and Jan. 4.75@4.90; Mar. 5.05@5.30; May 5.10@5.30; no sales.

Friday, Nov. 29.—Close: Dec. 4.55@ 4.75; Jan. 4.55@4.75; Mar. 4.80@5.00; May, 4.80@5.00; no sales.

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 23, 1940, were 4,815,000 lbs.; previous week 3,886,000 lbs.; same week last year 5,292,000 lbs.; Jan. 1 to date, 219,467,000 lbs.; same period last year, 216,706,000 lbs.

Shipments of hides from Chicago for week ended November 23, 1940, were 5,625,000 lbs.; previous week 3,495,000 lbs.; same week last year 5,445,000 lbs.; Jan. 1 to date, 250,054,000 lbs.; same period last year, 236,868,000 lbs.

#### MEAT POEM TO RETAILERS

Attractively printed copies of the Edgar Guest poem, "Meat on the Ta-ble," which was used this fall as the



spearhead of the nationwide meat advertising campaign, have been distributed to 57.000 retail meat dealers, including chain stores and cold storage locker plants, by the Kalamazoo Vegetable Parchment Co., Parchment, Mich. Illustrated with cuts of meat and a barnyard scene, the poem is printed on durable paper of appropriate texture.

"We have an idea you will want to

frame it," states the company in an accompanying letter. It is a powerful reminder to your customers to buy more meat. If you do not put it under glass, lay a sheet of cellophane over it and tack it flatly to the wall."

According to the company, all meat packers will also receive copies.

#### **BAI** Approves Use of "Eat Meat" Sticker on Packages

The slogan, "Eat Meat—It Helps You Keep Fit," bearing the seal of acceptance of the council on foods and nutrition of the American Medical Association in the same design as that appearing on the top panel of menu stickers prepared by the American Meat Institute has been approved by the meat inspection division of the U.S. Bureau of Animal Industry for use on labels. cartons, wrappers, and other containers of meat prepared in federally inspected establishments, according to a report from the American Meat Institute.

In giving its approval for use of the design, the Bureau of Animal Industry stipulates that the design may be applied in the form of a sticker or printed directly upon labels or cartons of various descriptions. If printed directly, the design must be applied so that it will be apparent that it does not necessarily refer to the meat within the container.

It was suggested by the bureau that

in the case of direct printing, the design might be shown in a slanting position simulating the effect of the sticker. In advising its members of the Bureau of Animal Industry approval of this design, the Institute points out that each member operating under federal inspection who desires to use the design should submit it for approval to the Bureau of Animal Industry in the regular manner, through its chief inspector. At the same time, the member should advise the inspector how long he desires to use the sticker.

While it is not necessary to keep the design in any general size, it is necessary that the design be used exactly as it has been approved by the BAI.

#### OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during October, 1940 and 1939, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

			\$ 1939 60,516.88 29,405.37
Total	 	104,912.79	\$ 89,922.2

Quantity of product on which tax was paid during October, 1940, totaled 32,-542 lbs. of colored margarine and 29,-675.212 lbs. of uncolored; during October, 1939, tax was paid on 29,500 lbs. of colored and on 23,014,472 lbs. of uncolored margarine.

# Oppenheimer Casing Co.

Importers SAUSAGE CASINGS Exporters

CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

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TRANSPARENT PACKAGE COMPANY



The Modern Method of TRUCK COOLING

Leading Packers look to THEURER to solve their truck cooling problems. Abelition of het spots in body, assured dependability, greater economy and un-

paralleled efficiency have "sold" these packers on ICEFIN. Write for details.

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# The story behind ADELMANN'S

#### nation-wide acceptance!

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmann Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. It will pay you to investigate the Adelmann ham boiler — "The Kind Your Ham Makers Prefer!" Writel

#### HAM BOILER CORPORATION

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Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty.

Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.



#### BRAND'S New System Rotary Oven

Produces Best Quality Loaves and Roasts at Lowest Fuel and Power Cost.

Built for Service
36 loaves or 24 roasts
60 loaves or 48 roasts
90 loaves or 72 roasts

Where no gas is available, burners may be had for kerosene, ell or gaseline at slight additional complete details on request!

SMALL - \$350.00
MEDIUM - \$75.00
LARGE - 475.00

BUTTS Any Ggs cost. Names of users and cost.

BRAND BR
Sequence Casings - 4
475.00
410 E. 409 Street

BRAND BROS., INC. Sausage Casings - Machinery Supplies 410 E. 49th Street New York City

Builders of Brand's Famous Revolving Track, Insulated Steel Smokehouses; also Gas Fired Round or Rectangular Cooking Kettles; also Semi-Telescopic Smokehouse Cages in any size.

#### BEMIS BEEF OR NECK WIPES

Exceptionally absorbent pads, 4 to 6-ply cheese cloth stitched together. Also made of stockinette. Send for free samples. Bemis quality, prices and prompt service will please you.

BEMIS BRO. BAG CO.





MAKETHIS PORK ROLL

PACKAGED IN THE MODERN MANNER

CASING COST ONLY 1/2¢ PER LB.

ASY to retail . . . no weighing, no special container needed, sanitary, no shrinkage. Easy on the housewife, too! No forming . . . just zipp back the casing and cut patties as wanted, then keep what's left fresh from icebox odors in the original wrapping.

You can use ZIPP Casings for only ½ per pound. Attractive printing trade-marks your product ... brings satisfied customers back. ZIPP Casings "breathe" ... keep your product from becoming "gassy."

WRITE FOR FREE BOOK

#### IDENTIFICATION, INC.

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Meat Going Up...

R & M HOIST

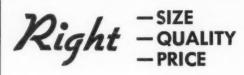
Here's the ideal wormdrive hoist for knocking pen or dressing floor —designed and built by Robbins & Myers for the packing industry.

For easy, trouble-free manipulation there is a choice of gasketed pushbutton or heavy rope-operated drum-hoist controller—and an upper limit switch that really works.



Let R & M experts analyze your hoisting problems. Their advice and R & M quality equipment may help you save thousands of dollars!

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# SAUSAGE **CASINGS**

# EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

# SPECIAL X

SOY FLOUR IS THE IDEAL

Sausage, Meat Loaves and Loaf Specialties sales conditioned with SPECIAL X are more appealing, better tasting and more nourishing! A single trial will convince you that SPECIAL X is the only binder for your product . . . improved slicing qualities alone will definitely increase sales appeal.

#### SPENCER KELLOGG & SONS, INC.

SOYA PRODUCTS DIVISION . DECATUR, ILLINOIS

#### WYNANTSKILL STOCKINETTES

From coast to coast, leading manufacturers invariably turn toward WYNANTSKILL for the solving of their stockinette problems. All weights, shapes and sizes are stocked ready for immediate shipment. Also manufacturers of industrial towels, mops and polishing cloths. Write!

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# You KNOW what you're getting...

It is FRED C. CAHN'S strictest policy to always deliver uniform quality HAM BAGS to his customers. He exercises rigid control over the uniformity of size, length and stretch so that you can always be sure of what you're getting!

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222 W. ADAMS ST., CHICAGO, ILLINOIS

Selling Agent: THE ADLER COMPANY, CINCINNATI



·W. H. O'CONNO

203 Hollywood Ave., East Orange, N. J.

#### Personalities and Events

(Continued from page 20.)

pany's operations, it was reported at Wichita.

Work will be resumed at the Erion Packing Co., Mitchell, S. Dak., about the first of December, according to a recent announcement by Homer Erion, who appeared before the city council with a request that the council pay part of the costs of meat inspection in the city.

Importance of meat in the diet was explained by James Dillon, a representative of Swift & Company, before members of the women's home bureau at Cohoes, N. Y., where he appeared as guest speaker.

Fire originating in the boiler room of the Gissel Packing Co., Inc., Bluefield, W. Va., caused damage estimated at \$25,000. Operations of the plant will be curtailed until reconstruction work is completed, according to R. E. Gissel, president.

The Stubbs meat packing plant, located near Dodge City, Kans., has been purchased by the Busley brothers, grocers and packers. Harry H. Busley stated that the present Busley plant south of Dodge City would be abandoned and the wholesale and custom butchering business transferred to the Stubbs location.

G. L. Childress, general manager, Houston Packing Co., Houston, Tex., was in Chicago this week, and visited the offices of the American Meat Institute.

O. J. Boon, manager of the Portland, Ore., branch of Swift & Company on 4th ave., has been placed in charge of the company's sales promotion organization on the West coast, with head-quarters in San Francisco, according to B. C. Darnell, regional company official. He will be succeeded at Portland by A. M. Ashla, manager of the San Jose branch.

P. L. Robertson, Kingan & Co., Indianapolis, has been transferred to New York as regional manager of the company's eastern district. His new business address will be 700 Brook ave., Bronx, N. Y.

James A. Greenlee, 60 years old, vice president of the Kalamazoo Vegetable Parchment Co., died this week in St. Luke's hospital, Chicago, after a two weeks' illness. His home was in Chicago.

John Morrell & Co. has announced appointment of Hollis F. Peck, Chicago, to the company's public relations staff. Mr. Peck, formerly assistant supervisor of public relations of Chicago Surface Lines, will work under supervision of George A. Morrell, director of publicity. Headquartering at Ottumwa, Ia., he will also be concerned with public relations at the company's Sioux Falls and Topeka properties.

William H. Maher, 53, prominently connected with Canada's livestock industry for many years, died in Toronto on November 7. He was associated with his father in the provision business be-

#### Dr. H. A. Baker, American Can Co. Head, Dies at 59

Dr. Herbert A. Baker, president of the American Can Co., passed away at New York hospital, New York City, on



DR. H. A. BAKER

November 25, following a month's illness. Fifty-nine years of age, Dr. Baker had been associated with the American Can Co. and subsidiary units since 1906, serving as president of the organization since September 29, 1936. Four years after entering the empany, Dr. Baker was made

chemist. He continued in this position, except for wartime service as chairman of the Tin Plate Apportionment Committee, until 1918, when he was made district sales manager of packers' can sales at Chicago. He remained in Chicago until November, 1932, when made vice president in charge of sales, with headquarters in New York.

Dr. Baker was a member of the scientific research committee of the National Canners' Association. In recognition of his important contributions to the canning industry through application of improved laboratory methods in food preservation, as well as of his business acumen and leadership, Dr. Baker was awarded the honorary degree of doctor of science by Colgate University in 1933.

A man of simple tastes, noted for his absence of affectation, Dr. Baker was born in Oshawa, Ontario, in 1881. He became associated with American Can Co. subsidiaries shortly after graduation from the University of Toronto.

fore going to Montreal in 1916, where he entered the livestock commission business. Mr. Maher was one of the largest exporters of cattle to Great Britain and the United States.

An estimated 1,000 persons turned out for the annual Thanksgiving open house program at the plant of Pittsburgh Provision & Packing Co., according to R. S. Stark, plant sales manager.

Firestone Tire & Rubber Co. recently extended a radio salute to the meat packing industry on its NBC network program, pointing out the large volume of meat products delivered throughout the country on Firestone tires.

Cincinnati Butchers' Supply Co., Cincinnati, O., regretfully reports the death of the company's assistant secretary, William R. Marquardt, on November 26.

The All American Meat and Bone Cutter Co. has been organized in Los Angeles, Calif., with a capital of \$5,000. The directors of the newly formed company are Earl R. Lines, C. R. Hospers and M. M. Shaw. The new corporation is represented by Carleton H. Casjens.



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# THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

# LIVESTOCK MARKETS Weekly Review

## Causes of Heavy Hog Runs, Prices Analyzed

HOG marketings have increased sharply during the past two months and slaughter supplies have continued much larger this fall than last, despite the 8 per cent reduction in the 1940 spring pig crop from that of

In October, the first month of the 1940-41 marketing season, federally inspected slaughter totaled 4,483,000 head, over 40 per cent more than in September and 26 per cent more than in October last year. It was the largest October on record. Apparently many farmers marketed spring pigs early this fall, as a result of the unfavorable relationship between hog prices and corn prices, according to the Bureau of Agricultural Economics. This has been reflected to some extent in the marketing of hogs at somewhat lighter weights this fall than last.

Hog prices declined moderately during October and the first half of November. However, the drop in prices was small in relation to the unusually large increase in marketings since last summer. An important factor supporting hog prices in recent weeks has been an improvement in domestic consumer demand for meats.

The average price of butcher hogs at Chicago for the week ended November 9, was \$6.30, compared with \$6.40 for the first week in October, and \$7.25 for the first week in September. Last year prices of butcher hogs declined from \$8.30 in early September (the boom) to \$6.45 in early November.

The spread between prices of butcher hogs and packing sows has narrowed considerably since late summer as marketings of sows and heavy butcher hogs have decreased seasonally. Corn prices weakened a little in late October and early November, but the ratio of hog prices to corn prices continued about as unfavorable as it has been for the past month or two. The ratio of the average price of hogs to the price of No. 3 yellow corn at Chicago for the week ended November 9 was 9.9 compared with 13.0 a year earlier.

#### CANADIAN INSPECTED KILL

Hog slaughter in Canada during October continued its gains over last year and inspected plants handled 631,-000 head compared with 426,000 head in the same month a year ago. Hog kill for the first ten months of 1940 totaled 4.094.794 head compared with 2.747.733 head during the first ten months of 1939.

Canadian inspected slaughter in October, 1940, with comparisons:

Oct		10 mos.	10 mos.
194		1940	1939
Cattle 99,4 Calves 57,2 Hogs 631,0 Sheep 152,4	74 53,532 80 425,930	719,318 620,256 4,094,794 592,134	709,848 603,962 2,747,733 641,128

#### KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during October:

	Oct., 1940	Sept., 1940	Oct., 1939
	Per-	Per-	Per-
	cent	cent	cent
Cattle-			
Steers	.43.54	47.52	43.84
Bulls and stags	. 4.36	4.84	4.02
Cows and heifers	.52.10	47.64	52.14
Hoge-			
Sows	.50,21	54.72	47.96
Barrows	.49.23	44.52	51.46
Stags and boars	56	.76	.58
		*	
Sheep and lambs-			
Lambs and yrlgs		92,24	91.52
Sheep	8.23	7.76	8.48

#### SEPT. LIVESTOCK SUPPLIES

Supplies and weight of cattle, calves, hogs and sheep killed in September.

#### LIVESTOCK SLAUGHTERED Sept.,

Aug.,

	1940 nos.	1940 nos.	1939 nos.
Cattle	469,000	842,000 432,000 375,000 427,000 8,045,000 1,489,000	880,000 427,000 412,000 428,000 2,885,000 1,635,000
AVER	AGE LIV	E WEIGHT	
	lbs.	lbs.	lba.
Cattle	216	922 206 240 82	940 211 235 82

#### TOTAL DRESSED WEIGHT

lbs.	Ibs.	Ibs.
Cattle404,000,000	421.000.000	445,000,000
Calves 49,000,000	49,000,000	50,000,000
Hogs540,000,000	541,000,000	506,000,000
Sheep and		
lambs 58,000,000	57,000,000	63,000,000
14 les included in cattle	alauahtan	

#### LIVESTOCK AT 65 MARKETS

October receipts, local kill, shipments, as reported by U. S. Agricultural Marketing Service:

CATT	LE	
Receipts	Local slaughter	Ship- ments
Oct., 1940 1,700,055 Oct., 1939 1,699,102 Oct. 5-yr. av 1,698,173 10 mos., 194011,645,757 10 mos., 193911,620,504	749,316 753,976 816,674 6,444,404 6,446,773	959,871 905,762 858,422 5,078,308 4,989,949
CALV	ES	
Oct., 1940 726,529 Oct., 1939 738,409 Oct. 5-yr. av 714,014 10 mos., 1940 5,240,500 10 mos., 1939 5,519,494	361,087 370,016 415,133 3,022,947 3,287,220	364,337 364,193 297,471 2,178,999 2,275,562
HOG	18	
Oct., 1940 3,113,165 Oct., 1939 2,458,487 Oct. 5-yr. av 2,177,008 10 mos., 1940. 27,174,616 10 mos., 1939. 21,794,041	2,371,162 1,825,102 1,562,179 19,748,626 15,978,654	730,240 617,179 607,167 7,351,981 5,734,728
SHEEP AND	LAMBS	
Oct., 1940 2,737,135 Oct., 1939 2,607,359 Oct., 5-yr. av 2,807,153 10 mos., 194019,380,456 10 mos., 198920,379,952	1,084,722 1,075,010 1,127,636 9,680,093 10,035,853	1,668,729 1,519,681 1,688,676 9,665,985 10,304,076



Packers with an Eye to profits come to K-M

FORT WAYNE, IND. DAYTON, OHIO LAFAYETTE, IND. CINCINNATI, OHIO INDIANAPOLIS, IND. OMAHA, NEB.

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#### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

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940

Des Moines, Ia., Nov. 28, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota trading was rather slow during the first half of the week, due to large accumulations of receipts, and to the fact that the most points observed the holiday Thursday. Prices of butcher hogs for the three-day period closed slightly uneven, while sows finished 5@10c higher, compared with last week.

Hogs, goo	d to	3	c1	10	)i	c	e	ŝ																		
160-180																										
180-200																					5.	4	56	05	.70	Ú
200-300	lb.			۰	0	٥							۰			٠				8	5.	60	16	05	.94	Ó
300-330																									.8	
330-360	lb.		. *	*		*					*						*			200	5.	4(	)@	05	.7	5
Sows:																										
330 lbs.	do	W)	a.																	83	ś.	46	06	05	.6	ő
330-400	lb.																			2	5.	2	56	05	.6	0
400-500	lb.																			2	5.	00	16	25	.40	0

Receipts of hogs at Corn Belt markets for week ended with November 28, 1940:

	This week	Last
Friday, Nov. 22	26,100	34,500
Saturday, Nov. 23	50,900	30,300
Monday, Nov. 25	68,900	53,700
Tuesday, Nov. 26	35,400	42,800
Wednesday, Nov. 27	36,000	56,500
Thursday, Nov. 28	Holiday	38,600

#### **NEW YORK LIVESTOCK**

Livestock prices at New York, Wednesday, November 27, 1940:

CATTLE:
Steers, good, 1088-lb   \$ 10.83     Steers, medium to good   11.00@11.15     Cows, medium   6.25@ 7.25     Cows, cutter and common   5.25@ 5.75     Bulls, good   7.25@ 7.75     Bulls, medium   6.25@ 7.05
CALVES:
Vealers, good       \$10.50@12.50         Vealers, common and medium       8.00@9.50         Vealers, culls       5.50@7.00
HOGS:
Hogs, good and choice, 190-lb\$6.33
LAMBS: Lambs, good and choice, 77-84-lb\$10.46 Lambs, common

Receipts of salable livestock at Jersey City public market for the week ended with November 23:

CHARGE HINGE WAS CAMEDO			
Cattl	e Calves	Hogs*	Sheep
Salable receipts 1,86	1 1,739	211	933
Total, with directs 6,51	7 12,582	24,379	29,173
Previous week:			
Salable receipts 2,69	4 1,583	232	5,362
Total with directs. 6,83	8 9,911	26,538	49,026
*Including hogs at 41st	street.		

#### SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended Nov. 23:

	Cattle	Calves	Hogs
Week ended Nov. 23	.2.925	1.274	16,186
Previous week	.2.560	1,172	10,892
Same period 1939	.2,028	782	13,031

Southeastern area slaughter hogs, bulk quotations, soft hog basis, Nov. 26:

Hogs, me	dium	te	0	ch	0	le	e	:											
240 lbs.	and	70	rei	۲.	*										 			\$5.50@5.7	ć
180-240	lbs.									2		4			 			5.75@6.0	E
120-180	Ibs.							*				×	×	*	. ,		*	5.50@5.7	ŝ
190-190	IDS.						*			×	×	×	*	•			×	5.00@5.2	ä
Sows, me	dium	a	nd		g	90	d	:											
240 lbs.	and	07	7ei	٠.					 						 			4.50@4.7	ě
180-200	lbs.																	4 75@50	ſ
190-180	lbs.				4								ė					4.50@4.7	į

#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, November 28, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): BARROWS AND GILTS: Good-choice:	CHICAGO	NA	AT. STK.	YDS.	омана	KANS. CITY	ST. PAU	L
120-140 lbs. 140-160 lbs. 160-180 lbs. 180-200 lbs. 200-220 lbs. 220-240 lbs. 240-270 lbs. 270-300 lbs. 300-330 lbs. 330-360 lbs. Medium:	5.25@ 5. 5.65@ 6. 5.85@ 6. 6.00@ 6. 6.00@ 6. 6.00@ 6	.75 .00 .10 .15 .20 .20 .20	\$ 4.60@ 5.10@ 5.60@ 5.90@ 6.10@ 6.10@ 6.10@ 6.05@ 6.00@	5.30 5.80 \$ 6.05 6.15 6.20 6.20 6.20 6.20 6.15 6.15	5.15@ 5.60 5.45@ 5.80 5.70@ 5.80 5.75@ 5.80 5.75@ 5.80 5.75@ 5.80 5.75 only 5.75 only 5.75 only	\$ 4.85@ 5.60 \$ 5.25@ 5.75 5.60@ 5.85 5.75@ 6.00 5.95@ 6.05 5.95@ 6.05 5.95@ 6.05 5.85@ 5.95 5.90@ 5.90	4.00@ 5.1 5.00@ 5.5 5.40@ 5.7 5.70@ 5.8 5.80 onl 5.80 onl 5.80 onl 5.80 onl 5.80 onl 5.80 onl	y
160-220 lbs	5.50@ 6.	.00	5.10@	6.00	5.00@ 5.70	5.50@ 5.95	5.25@ 5.7	0
sows:								
Good and choice: 270-300 lbs. 300-330 lbs. 330-360 lbs.	5.60@ 5. 5.55@ 5.	.75 .70	5.95@ 5.95@ 5.90@	6.05 6.05 6.05	5.65@ 5.75 5.65@ 5.75 5.65@ 5.70	5.70@ 5.85 5.70@ 5.85 5.65@ 5.75	5.50 onl 5.50 onl 5.50 onl	ly
360-400 lbs. 400-450 lbs. 450-500 lbs.		.65 .60	5.75@ 5.65@	5.85	5.65@ 5.70 5.65@ 5.70	5.65@ 5.75 5.60@ 5.75 5.50@ 5.65	5.50 onl 5.50 onl 5.50 onl	ly
Medium:			5.50@		5.60@ 5.65 5.25@ 5.60		5.20@ 5.4	
250-500 lbs	4.00@ 3	.50	5.00@	5. 15	5.25@ 5.00	5.85@ 5.10	0.20 gg 0.5	Ю
Med. & good, 90-120 lbs	4.25@ 5	.00	4.10@	4.80			******	
Slaughter Cattle, Vealers and Calves	:							
STEERS, choice: 750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs.	12.50@13 13.00@14 13.25@14	.75	12.00@1 12.25@1 12.50@	13.25 13.75 13.75	11.75@13.25 12.25@13.75 12.50@13.75	12.00@13.50 12.25@13.75 12.50@13.75	11.25@12. 11.50@13. 12.00@13.	25
	13.50@14	.75	12.50@	13.75	12,50@13.75	12.50@13.75	12,00@13.	50
STEERS, good: 750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs.	. 10.25@12 . 10.25@13 . 10.50@13 . 10.50@13	1.25 1.00 1.25 1.50	10.00@ 10.25@ 10.25@ 10.50@	12.25 $12.50$	10.00@12.25 10.25@12.50 10.25@12.50 10.25@12.50	9.75@12.50 10.00@12.50	9.50@11. 9.50@11. 9.50@12. 9.50@12.	50 75 00 00
STEERS, medium: 750-1100 lbs. 1100-1300 lbs.			7.50@ 7.50@	10.25 10.50	7.75@10.25 7.75@10.25	8.00@10.00 8.00@10.00	7.25@ 9. 7.25@ 9.	50 50
STEERS, common: 750-1100 lbs			6.50@		6.50@ 7.50		5.75@ 7.	
STEERS, HEIFERS AND MIXE Choice, 500-750 lbs Good, 500-700 lbs	D:		10.75@ 9.50@		10.75@12.25 9.75@10.75		11.00@12. 9.50@11.	
HEIFERS: Choice, 750-900 lbs. Good, 750-900 lbs. Medium, 500-900 lbs. Common, 500-900 lbs.	. 12.00@12 . 10.00@12 . 7.75@10 . 6.00@ 7	2.75 2.00 0.00 7.75	10.75@ 9.50@ 7.25@ 6.00@	12.25 10.75	10.75@11.78 9.50@10.78 7.50@ 9.50 6.00@ 7.50	5 11.00@12.50 5 9.25@11.00	10.50@11. 8.50@10. 7.00@ 8. 5.50@ 7.	50
COWS, all weights: Good Medium Cutter and common	7.25@ 7	7.75 7.25 6.25	6.25@ 5.50@ 4.75@ 4.00@	7.50 6.25 5.50 4.75	6.50@ 7.25 5.75@ 6.5 4.75@ 5.7 4.25@ 4.75	6.75@ 7.75 6.00@ 6.75 4.75@ 6.00 4.00@ 4.75	6.25@ 7. 5.75@ 6. 4.75@ 5. 4.00@ 4.	.00 .25 .75
BULLS (Ylgs, Excl.), all weight	ts:							
Beef, good Sausage, good Sausage, medium Sausage, cutter and common	7.00@ 7 7.00@ 7 6.75@ 7 5.75@	7.25 7.85 7.00 8.75	6.50@ 6.25@ 5.50@ 4.75@	6.75	6.50@ 6.8 6.35@ 6.7 6.00@ 6.3 5.50@ 6.0	5 6.50@ 6.75 5 6.85@ 6.60 5 5.75@ 6.35 0 5.00@ 5.75	6.50@ 7. 6.25@ 6. 5.75@ 6. 4.75@ 5.	.75
VEALERS, all weights:								
Good and choice Common and medium Cull	. 8.00@16	0.50	8.50@	10.75	9.00@10.0 6.50@ 9.0 5.00@ 6.5	0 8.50@11.00 0 6.00@ 8.50 0 5.00@ 6.00	8.00@10 6.00@ 8 4.00@ 6	.00
CALVES, 400 lbs. down:  Good and choice  Common and medium  Cull				9.25	7.00@ 8.5 6.00@ 7.0 5.00@ 6.0	0 7.25@ 9.00 0 5.25@ 7.25	7.00@ 8 5.00@ 7 4.00@ 5	.00
Slaughter Lambs and Sheep:1								
*Good and choice	9.40@	9 65	9.00@	9.50	9.10@ 9.2	5 9.25@ 9.50	9.25@ 9	50
*Medium and good Common	. 8.25@	9.25 8.00	7.75@ 6.25@	8.75 7.50	8.00@ 9.0 6.50@ 8.0	9.25@ 9.50 0 8.00@ 9.00 0 6.50@ 7.75	8.50@ 9 6.25@ 8	.00
YEARLING WETHERS (shorn)	:							
Good and choice	7.75@	8.50 7.75	7.50@ 6.50@	8.50 7.50	7.25@ 8.3 6.25@ 7.2	7.00@ 8.00 5 6.00@ 7.00	7.50@ 8 6.50@ 7	.50
EWES (shorn): Good and choice Common and medium	. 4.00@ . 2.50@	4.50 4.00	3.00@ 1.75@	4.00	3.00@ 4.3 1.75@ 3.0		3.50@ 4 2.00@ 3	1.40 3.50

<sup>1</sup>Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. <sup>2</sup>Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

#### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,721 cattle, 3,103 calves, 66,014 hogs and 15,813 sheep.

#### PACIFIC COAST LIVESTOCK

 Receipts
 for 5 days
 ended
 Nov.
 22:

 Cattle
 Calves
 Hogs
 Sheep

 Los Angeles
 4,938
 2,691
 3,607
 722

 San Francisco
 60
 35
 1,200
 1,150

 Portland
 2,825
 250
 3,770
 1,200

#### PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 23, 1940, as reported to The National Provisioner.

#### CRICAGO

CRICAGO

Armour and Company, 6,979 hogs: Swift & Company, 7,946 hogs; Wilson & Co., 8,431 hogs; Western Packing Co., Inc., 2,464 hogs; Agar Packing Co., 5,060 hogs; shippers, 4,105 hogs; others, 28,456 hogs.

Total: 35,787 cattle; 5,181 calves; 63,441 hogs; 18,021 sheep.

003541035			
Cat	le Calves	Hogs	Sheep
Armour and Company 3,2	85 703	4.054	4.965
Cudahy Pkg. Co 1,8		1.926	3,894
Swift & Company 1,8	88 542	2,724	3,331
Wilson & Co 1,8	40 481	2,106	3,305
Indep. Pkg. Co		325	***
Kornblum Pkg. Co 1,0			
Others 4,3	36 298	2,124	1,428
Total14,1	79 2,365	13,259	16,923

#### OWAWA

C	Cattle and		
	Calves	Hogs	Sheep
Armour and Company	4.077	7.376	3.009
Cudahy Pkg. Co	3,562	4,856	3,34
Swift & Company	3,693	4,007	2,22
Wilson & Co	1,403	4,212	1,34
Others		7,545	

Cattle and calves: Eagle Pkg. Co., 16; Greater Omaha Pkg. Co., 82; Geo. Hoffmann, 32; Lewis Pkg. Co., 754; Nebraska Beef Co., 583; Omaha Pkg. Co., 160; John Roth, 65; South Omaha Pkg. Co., 565; Lincoln Pkg. Co., 256.

Total: 15,202 cattle and calves; 27,996 hogs; 9,926 sheep.

#### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,603	2,096	8,511	3,356
Swift & Company	2,978	2,761	11.931	3,348
Hunter Pkg. Co	999	39	5,246	855
Heil Pkg. Co			2,195	
Krey Pkg. Co	***		6,351	
Sieloff Pkg. Co		***	1,217	
Laclede Pkg. Co			3,552	
Shippers	5,446	1,186	13,918	583
Others	2,782	102	2,606	598
Total	14,808	6,184	55,527	8,740

#### ST. JOSEPH

		Cattle	Calves	Hogs	Sheep
Armour	Company and Company	1,609	331 422 324	10,003 8,749 113	4,503 2,670 220
	reluding 16.70		1,077	18,865	7,398

#### SIOUX CITY

		Cattle	Calves	Hogs	Sheep
Cudahy	Pkg. Co	2,686	118	12,734	4,386
Armour	and Company	2,860	95	13,198	4.348
Swift &	Company	2,397	121	7.548	3,448
			8	3,516	259
Others		327	4	56	1
Total		10,915	341	37,052	12,442
	4	WICHIT	A.		

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	2,188	1,006	3,818	2,687
Wichita D. B. Co	15			***
Dunn-Ostertag	91		89	***
Fred W. Dold			497	***
Sunflower	48		270	
Keefe Pkg. Co	24	***		

Total ...... 2,471 1,006 4,674 2,687 Not including 1053 hogs bought direct.

#### DENVER

		Cattle	Calves	Hogs	Sheep
Armour Swift &	and Company Company	1,029	78 145	4,204	2,404
Cudahy	Pkg. Co	724	130	1,612	1,093
Total	********		433	11,781	8,06

#### ST. PAUL

	Cattle	CSIAGE	Hogs	sneep
Armour and Compan	y 2,624	4,639	38,197	4,171
Swift & Company		7,228	55,906	12,404
Rifkin Pkg. Co		25		
United Pkg. Co		306	***	
Cudahy Pkg. Co		1,727	* * *	
Others	4,481	347	***	***
Total	17,251	14,272	94,103	16,575
F	ORT WO	RTH		
	C-449-	0-1-	**	C13

Cattle	Calves	Hogs	Sheep	
Armour and Company 2,569 Swift & Company 2,198 Blue Bonnet Pkg. Co. 70 City Pkg. Co 112 Rosenthal Pkg. Co. 51	2,304 2,971 41 5 7	3,628 2,053 600 612 46	2,840 3,002 81	
Total 5,000	5,328	6,939	5,934	

#### INDIANAPOLIS

Cattle Calves Hors Sheen

	CHECKE	CHALCO	TTOPS	oweeh
Kingan & Co	1,235	365	28,505	3,320
Armour and Company	868	186	2,532	
Hilgemeier Bros	9	***	1,000	***
Stumpf Bros			145	
Stark & Wetzel	175	28	550	
Wabnitz and Deters	35	53	311	13
Maass Hartman Co	14	10		
Shippers	1.643	2,069	23.881	5,657
Others	1,388	299	404	68
Total	5,367	3,010	57,328	9,053
CI	NCINN	ATI		
	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		16		381

S. W. Gall's Sons E. Kahn's Sons Co		16 146	6.327	381 1.058
Lohrey Packing Co			307	
H. H. Meyer Pkg. Co.			4,686	
J. Schlachter	79	105		47
J. & F. Schroth P. Co.			2,821	
J. F. Stegner Co		179		8
Shippers	968	160	3,066	160
Others	1,204	575	774	166
Total	3.814	1.181	22,288	1.820

Not including 737 cattle, 3,496 hogs and 66 sheep bought direct.

Week

Cor.

#### RECAPITULATION†

#### CATTLE

2	ended Nov. 23	Prev. week	week. 1939
Chicago Kansas City Omaha* East. St. Louis St. Joseph Sioux City Oklahoma City Wichita Denver St. Paul Milwaukee Indianapolis Cincinnati Ft. Worth.	35,787 14,179 15,202 14,808 5,023 10,915 2,471 4,126 17,251 4,600 5,367 3,814 5,000	week 40,524 15,373 15,098 18,455 5,151 8,678 5,189 2,254 4,866 13,005 5,680 7,670 5,137 6,202	28,406 12,172 15,606 10,954 4,371 9,285 5,145 2,575 3,194 12,226 3,354 5,065 1,989 5,398
Total1	138,543	153,282	124,346
HOG	8		
Chicago Kanasa City Omaha East St. Louis St. Joseph Sioux City Oklahoma City Wichita Denver St. Paul Milwaukee Indianapolis Cincinnati Ft. Worth Total	63,441 13,259 27,996 55,527 18,865 37,052 4,674 11,781 94,103 14,276 57,328 6,939 427,529	93,361 15,706 29,765 72,042 24,004 20,712 6,693 4,867 8,032 56,234 19,750 73,638 27,965 8,574 461,343	47,283 8,657 32,154 34,980 16,666 28,858 7,490 5,693 5,863 58,423 10,916 35,326 14,348 4,530
SHE	EP		
Chicago Kansas City Omaha East St. Louis St. Joseph Sioux City Wichita Denver St. Paul Milwaukee Indianapolis Cincinnati Ft. Worth.	18,021 16,923 9,926 8,740 7,393 12,442 2,687 8,065 16,575 3,043 9,053 1,181 5,934	26,747 18,796 9,543 11,771 11,559 7,010 3,687 2,441 10,973 25,439 2,401 14,207 1,499 7,510	28,207 15,924 14,378 7,881 11,874 8,584 2,950 5,693 11,366 16,816 1,821 7,297 916 6,190

## LIVESTOCK SUPPLY SOURCES

Total ......119,983 153,583 139,897 \*Cattle and calves. †Not including directs.

Percentage of livestock slaughtered during October, bought at stockyards and direct, is reported by the U.S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Oct.,	Sept	Oct
	1940	1940	1939
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	75.98	74.82	76.32
Other		25.18	23.68
Calves-			
Stockyards	63.65	64.00	66.11
Other		36.00	33.89
Hogs-			
Stockyards	45.83	48.40	47.27
Other		51.60	52.73
Sheep and lambs-			
Stockyards	60.24	62.43	58,60
Other		37.57	41.40

#### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

#### +RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 18	19,566	2,262	34,868	10,761
Tues., Nov. 19		1,732	33,320	3,697
Wed., Nov. 20		1,203	26,930	4,374
Thurs., Nov. 21	Holida	ay.		
Fri., Nov. 22	3,534	1,127	22,973	9,493
Sat., Nov. 23	400	300	5,000	1,200
*Total this week	40,233	6,624	123,092	29,525
Prev. week		5,765	138,711	39,832
Year ago	29,782	4,910	90,596	35,309
Two years ago	25,246	8,273	53,293	21,210
SH	IPMEN	TS		

SHIPMEN	ITS		
Cattle	Calves	Hogs	Sheep
Mon., Nov. 18	208 163 341	1,140 691 602	1,919 518 541
Thurs., Nov. 21 Holid Fri., Nov. 22 1,226 Sat., Nov. 23 100	312	1,533 200	576
Total this week	712 644 573 230	2,833 6,834 8,413 160	3,554 2,964 8,092 2,691
*Including 2,307 cattle, 1,4 and 12,567 sheep direct to pace	kers fro		

#### †NOVEMBER AND YEAR RECEIPTS

Receipts thus far this month and year to date

-N	November		ear-
1940	1939	1940	1939
Cattle	4 18,545 4 320,577 2 134,001	1,708,311 241,851 4,625,576 1,869,556	1,635,689 289,729 3,580,799 2,244,73

#### WEEKLY AVERAGE PRICE OF LIVESTOCK

Cattle	Hogs	Sheep	Lambs
Week ended Nov. 23.\$12.00	\$6.15	\$3.75	\$9.10
Previous week 12.05	6.15	4.00	9.35
1939 9.65	5.70	3.85	9.15
1938 10.00	7.50	3.50	9.35
1937 10.00	7.95	4.25	9.00
1936 10.40	9.45	3.75	9.00
1935 10.10	9.60	4.60	11.15
Av. 1935-1939\$10.05	\$8.05	\$4.00	\$9.55

SUPPLIES F	OR	CHICAGO	PACKERS	
		Cattle	Hogs	Sheep
Week ended Nov. 2	23			25,971
Previous week		.31,435		37,053
1939		.18,886	82,253	27,594
1938		.18,630	54,370	20,819
1937		.32,042	73,077	26,095
1936		.37,030	117,514	47,569

#### HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Wt.,	—P	ices—
	Rec'd	lbs.	Top	Av.
*Week ended Nov. 23.	123,100	240	\$6,35	\$6.15
Previous week		238	6.45	6.15
1939		239	6.00	5.70
1938		235	7.60	†7.50
1937		235	8.25	7.95
1936	132,408	217	9.90	9.45
1935	73,096	231	10.00	9.60
Av. 1935-39	86,300	231	\$8.35	\$8.05
*Receipts and aver		ght for	week	ending

#### CHICAGO HOG SLAUGHTERS

tion																	e	a	61		11	inspe
Week	en	đi	ng	1	N	D7	۳.	2	2							 						. 101,5
Previ	опя	W	ee	k											۰	 			٠			. 121,49
Year	age	) .							۰	0 1		۰		0		 			۰	٠		. 99,2
																						. 95,1

#### CHICAGO HOG PURCHASES

Supplies of hos	gs purch	hased Thurs	by Chicago day, Noven	packers aber 28:
		W	eek ended Nov. 28	Prev. week
Packers' purchase Shippers' purchase			97,989 5,197	57,690 27,529
Total			103,186	85,219

#### SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during October, 1940, in the states of Alabama, Florida and Georgia, with comparisons:

	Oct.,	Oct.,	10 mos.,	10 mos.,
	1940	1939	1940	1939
Cattle		44,344	338,262	345,910
Calves		19,668	138,739	127,978
Hogs		103,824	997,356 6,643	950,008 6,128

#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended November 23, 1940.

ock

761 697 374 493 ,525 ,832 ,309 ,210

eep

576 ,554 ,964 ,092 ,691

date

,689 ,728 ,793 ,735

IK mbs

9.35 9.35 9.35 9.35 9.00 9.00 11.15

9.55

heep 5,971 7,053 7,594 0,819 6,095 7,569

8

\$6.15 6.15 5.70 †7.50 7.95 9.45 9.60

\$8.05

ding

spec-1,540 1,497 9,278 5,107

28:

7,690 5,219

king

ber, rida

mos., 1939 15,910 27,973 50,008 6,123

1940

CAT	TLE		
	Week ended Nov. 23	Prev. week	Cor. week, 1939
Chicago† Kansas City* Omah* Eas St. Louis St. Louis Stoux City Wichita* Fort Worth Philadelphia Indianapolis New York & Jersey City. Oklahoma City* Cincinnati Denver St. Paul Milwaukee	16,544 16,881 9,362 4,823 8,832 3,477 10,328 2,064 1,319 8,019 3,034 3,194 12,055	25,866 18,931 15,554 11,957 5,451 6,043 3,113 11,431 2,055 2,070 8,512 7,335 5,258 5,346 10,336 4,242	19,754 14,863 14,579 4,821 6,878 3,658 5,398 1,714 1,390 6,797 6,929 2,228 3,542 9,856 3,188
Total*Cattle and calves. †N		143,500 ding dire	105,095 cts.

HOGE	8		
Chicago10	1.540	121,497	99,273
Kansas City 5	55,090	43,373	45,387
	0,748	49,588	53,990
East St. Louis1 9	7,931	87,445	55,871
St. Joseph 3	35,566	30,392	19,172
Sioux City 6	31,710	34,900	43,570
Wichita	5,727	5,643	8,580
Fort Worth	6,939	8,574	4,530
Philadelphia 1	19,731	19,029	17,249
	31,247	27,257	18,222
	15,602	52,608	42,896
Oklahoma City		9,321	8,841
	18,130	25,039	13,975
	10,893	7,727	6,538
St. Paul 9	94,103	56,234	58,423
Milwaukee	9,052	15,770	10,188
Total66	34,009	594,347	506,705
<sup>1</sup> Includes National Stock Ill., and St. Louis, Mo.	Yards,	East St.	Louis,

SHEEP		
Chicago† 11,814	20,867	22,164
Kansas City 16,923	18,796	15,924
Omaha 15,876	13,947	15,101
East St. Louis 8,157	11,281	
St. Joseph 7,178	11,559	11.874
Sioux City 14,954	7,406	9,317
Wichita 2,687	2,441	2.084
Fort Worth 5,934	7.510	6,190
Philadelphia 4,205	3.882	2,640
Indianapolis 3,975	3,093	1,950
New York & Jersey City., 51,668	64,258	47,067
Oklahoma City	3.687	2.950
Cincinnati 1,727	2,382	949
Denver 4.075	4,763	5.020
St. Paul 16,575	25,439	16,816
Milwaukee 1,129	1,225	1,154

†Not including directs.

#### RECEIPTS AT CHIEF CENTERS

Receipts for week ended November

At 20 markets:	Cattle	Hogs	Sheep
Week ended Nov. 23		586,000	227,000
Previous week		581,000	249,000
1939	190,000	423,000	213,000
1938		333,000	198,000
1937	205,000	307,000	175,000
At 11 markets:			Hogs
Week ended Nov. 23			504.000
Previous week			516,000
1939			363,000
1938			
1937		********	252,000
1936		*******	429,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Nov. 23	154,000	447,000	161,000
Previous week	154,000	421,000	160,000
1939	127,000	317,000	142,000
1938		220,000	135,000
1937		208,000	115,000
1936	149,000	376,000	175,000

#### MEATS FOR SMOKING

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's pork plant handbook.

#### MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

#### WESTERN DRESSED MEATS

	WESTERN DRESSED MEATS	,		
	N	EW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending November 23, 1940	7,543	2,440	2,519
	Week previous	8,569	2,291	2,536
	Same week year ago	8,667	2,772	2,668
COWS, carcass	Week ending November 23, 1940	1.004	1,235	3,020
	Week previous	1,538	1,459	2,840
	Same week year ago	992	843	2,916
BULLS, carcass	Week ending November 23, 1940	528	570	35
	Week previous	465	602	44
	Same week year ago	339	660	15
VEAL, carcass	Week ending November 23, 1940	7,561	1,442	830
	Week previous	12,687	1.411	969
	Same week year ago	9,698	1,169	1,265
LAMB, carcass	Week ending November 23, 1940	42,610	15,107	18,909
	Week previous	42,040	14,967	19,272
	Same week year ago	40,978	13,445	19,552
MUTTON, carcass	Week ending November 23, 1940	1.415	521	998
	Week previous	1,234	512	1,105
	Same week year ago	1,746	347	1,920
PORK CUTS, 1bs.	Week ending November 23, 1940	2,287,579	599,168	444,459
	Week previous		486,699	454,370
	Same week year ago	2,234,747	375,485	699,048
BEEF CUTS, 1bs.	Week ending November 23, 1940	393,339		
	Week previous	422,481		****
	Same week year ago	204,862		.,
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending November 23, 1940	8,019	2,064	
	Week previous	8,512	2,005	****
	Same week year ago	6,797	1,714	
CALVES, head	Week ending November 23, 1940	14,386	2,892	
	Week previous	13,506	2,842	
	Same week year ago	12,176	1,696	
HOGS, head	Week ending November 23, 1940	44,180	19,731	
	Week previous	52,608	19,029	****
	Same week year ago	42,896	17,249	
SHEEP, head	Week ending November 23, 1940	51,668	4,205	
	Week previous	64,258	3,882	
	Same week year ago	47,067	2,640	
Country dressed r	product at New York totaled 2 788 year 108 hor	re and 977 le	mbe Drawlon	a mack 9 965

Country dressed product at New York totaled 2,788 yeal, 108 hogs and 277 lambs. Previous week 2,365 yeal, 347 hogs and 631 lambs in addition to that shown above.

#### WEEKLY INSPECTED KILL

Hog slaughter for the week ended November 22 totaled 1,012,172 head, a level exceeded only once in recent years -during the week ended December 15, 1939, when a total of 1,044,845 head was slaughtered. Previous week's total kill was 175,700 head under this vol-

Number of animals processed in 27 centers for the week ended with November 22:

DOT MM.				
	Cattle	Calves	Hogs	Sheep
New York A ea1.	7.685	13,998	45,602	50,248
Phila. & Balt	3,663	1,324	34,631	3,078
Ohio-Indiana				
Group <sup>3</sup>	8,521	2,712	71,325	10,617
Chicago <sup>8</sup>		4,451	101,540	31,663
St. Louis Area4		9,637	97,931	11,224
Kansas City	13,001	5,411	55,090	18,326
Southwest Group's.		9,885	55,272	22,582
Omaha		1,163	70,748	18,763
Sioux City	8,825	388	61,710	19,326
St. Paul-Wisc.				
Group <sup>6</sup>	20,607	27,085	147,282	29,237
Interior Iowa &				
So. Minn, T	14,221	9,134	219,263	40,341
Total	140,151	85,188	960,394	255,405
week	137,699	73,839	836,472	280,101
Total last year	119,560	72,378	774,059	218,536

#### CANADIAN LIVESTOCK PRICES

ST	EERS		
e	Veek inded ov. 21	Last week	Same week 1939
Toronto		\$ 8.60	\$ 7.50
Montreal	8.75	7.75	7.60
Winnipeg	7.75	7.75	7.00
Calgary	7.00	7.25	7.00
Edmonton	7.00	7.50	6.50
Prince Albert	6.50	6.50	5.75
Moose Jaw	6.50	7.00	6.25
Saskatoon	6.50	7.00	6.50
Regina	6.00	6.50	6.25
Vancouver	7.75	7.75	7.00
VEAL	CALVI	ES	
Toronto	11.50	\$11.00	\$11.00
Montreal	11.50	11.50	11.00
Winnipeg	8.50	8.50	9.50
Calgary	7.50	7.50	7.00
Edmonton	8.50	8.50	8.00
Prince Albert	7.00	7.00	6.75
Moose Jaw	7.50	7.50	7.00
Saskatoon	8.00	8.00	8.50
Regina	7.50	7.50	8.50
Vancouver	8.00	8.00	6.00
HOG CA	ARCASS	ES*	
	10.75	\$11.40	\$12.00
Montreal	10.90	11.50	12.00
Winnipeg	10.10	10.85	11.00
Calgary	9.60	10.10	10.80
Edmonton	9.65	10.10	10.55
Prince Albert	9.75	10.15	10.60
Moose Jaw	9.75	10.15	
Saskatoon	9.75	10.15	10.60
Regina	9.75	10.25	
Vancouver	10.50	10.85	

GOOD LAMBS		
Toronto\$10.25	\$ 9.75	\$10.25
Montreal 10.00	9.50	10.00
Winnipeg 8.00	7.75	8.75
Calgary 8.50	8.50	9.00
Edmonton 8.35	8.50	8.00
Prince Albert 7.00	6.75	7.35
Moose Jaw 7.50	7.50	7.50
Saskatoon 8.00	7.35	7.50
Regina 7.50	7.50	7.75
Vancouver 9.25	9.25	9.25

## CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra.

#### **Position Wanted**

#### Salesman to Packers

11 years' experience in Middle-West territory representing large casing house. Have built large following in packing industry. Desire new connection with reputable firm wishing capable representation in the packing and sausage manufacturing industry. Box W-89, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

#### Experienced Packinghouse Man

Practical knowledge of production, sales, distribution, and office management. Aggressive with modern ideas. Looking for permanent connection. Best references. Box W-81, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

#### Manager or Superintendent

My 23 years' experience with both large and independent packers will prove of value to you. Employed at present, desire change. Prefer Northern or Eastern location. Box W-78, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FULL LINE SAUSAGE and smoked meat foreman, over 25 years' experience, both large and small packers, desires connection. Box W-79, THE NA-TIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FIRST-CLASS SAUSAGE MAKER wishes to make connection with reliable firm. 30 years' experience. Can make full line sausages and loaves. Can figure costs. Go anywhere. References. Box W-85, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED—POSITION AS a Casing foreman. Married man with a family. Sober, steady, reliable. 25 years' experience. Will go anywhere. Box W-86, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALES EXECUTIVE. WIDE experience contacting packers and sausage manufacturers with wellknown product. More recently with Eastern packer in charge sales and sausage production. Capable assuming full charge medium-sized packing plant, or assistant to manager large plant. East or West, Available immediately. Excellent background and references. Box W-87, THE NATIONAL PROVI-SIONER, 300 Madison Ave., New York, N. Y.

SAUSAGE FOREMAN AND sausagemaker. Thoroughly qualified through training and 10 years' experience to produce standard and high-grade sausage, meat loaves and specialties. College graduate. Now employed. Box W-88, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

### Men Wanted

#### Wanted

General superintendent with experience in all phases of packinghouse operation. Growing company located in Midwest. Permanent position. W-82, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED-EXPERIENCED BEEF man. Must know how, and be willing, to actually break up cattle into cuts, and teach this art to another, so that the applicant answering this ad can take position as assistant sales manager with increased beef sales his goal. Box W-70, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMEN-CALLING ON sausagemakers and meat packers to sell the latest meat cure, high grade line of seasonings and full line of spices. An attractive proposition to men looking for a real opportunity. Box W-90, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

#### Men Wanted

WANTED-PORK TRIMMER and beef boner for small packing plant. Eastern Pennsylvania. Please state reference, salary expected. Preference given to party with knowledge of pork pickling and cur-Answer, Box W-91, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

REFRIGERATING ENGINEER-MUST have general knowledge of beef plant operations, training as refrigerating engineer; age 35-45, good personality; give references and experience. Box W-92, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PROMOTION MAN-MUST know meat packers' problems; have experience in promoting sale of new meat products; know retail cuts and have some advertising experience. Give references and experience. Box W-92, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN-TO SELL equipment requiring large expenditure, to beef plants; should have knowledge of beef operations and be acquainted with meat Give references and experience. W-92, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### **BusinessOpportunities**

MANUFACTURERS' AND PACKERS' ATTENTION wanted. Italian pork products and provision line. Also exclusive products and lines desired for Rhode Island or southern New England territory. All information will be kept strictly confidential. Write A. Derobbio, 474 Academy Ave., Providence, R. I.

PACKING HOUSE FOR SALE. Middle-West location. Government Inspection. Now operating killing hogs and cattle producing full line of fresh and cured meats, lard, sausage, and specialties. Also do nice storage business. Have city and car-route territories established. Plenty of cooler capacity for increased kill and handling. Exceptional opportunity for increasing operations because of location. Am now handling with advantage contracts with two army posts and three large government institutions. Owner willing to sell at sacrifice because of poor health. Box W-93, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: GOOD, going sausage and provision business in southern California. Selling on account of illness. Box W-94, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, III.

#### Sausage Plant for Sale

Excellent opportunity to buy sausage plant and land in a town of 60,000 pop. Only plant in town. Plant is 100' x 75' on 4 lots, with 4 vacant lots adjoining to allow for expansion. Capacity 100,000 lbs, weekly. Modern equipment and ample cooler space. Owners wish to retire, For details write Box W-95, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: WELL located, small packing plant in good trade territory. Capacity operation. tunity for expansion. Owners retiring. \$60,000 to \$70,000 necessary to handle deal. Will carry paper for balance. Willing to assist purchaser in getting established. Box W-96, THE NATIONAL PROVI-SIONER, 407 So. Dearborn St., Chicago, Ill.

### Equipment for Sale

#### **Meat Packing Equipment** Offerings

Ufferings

10—Aluminum St, Jack. Kettles, 40, 60, 80, 100 gal.

1—Meakin horis. continuous Crackling Fress, with
tempering apparatus, 30 h.p. Motor, 800 to 1000
lb. cap, per hour
5—9'x19' Revolving Digesters or Percolaror.
10—Bartlett & Snow vertical Tankage Dryers
25—Dopp Kettles, all sizes
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